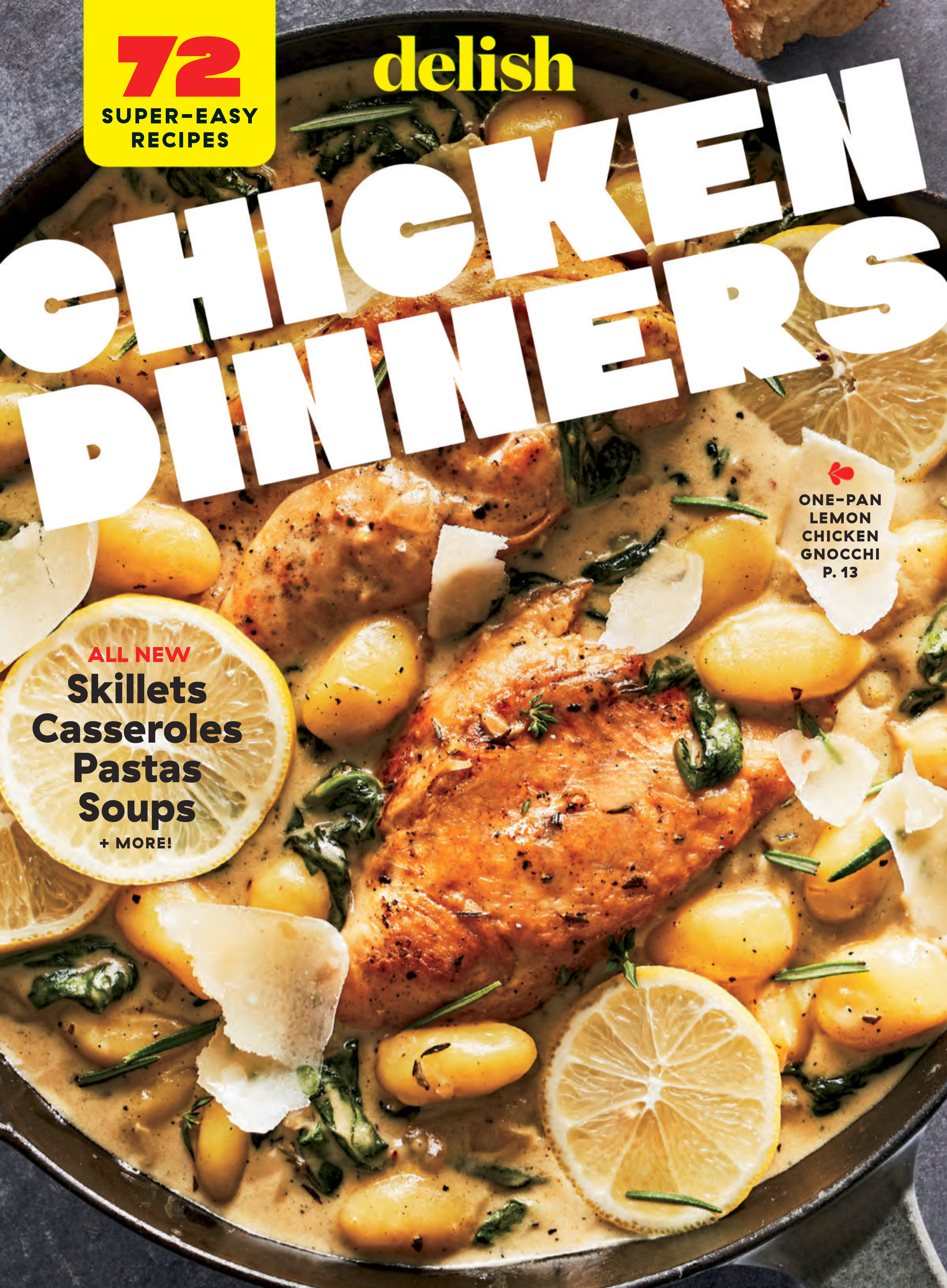

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SUPER-EASY RECIPES

delish

CHICKEN DINNERS

ONE-PAN LEMON CHICKEN GNOCCHI P. 13

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ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

COOK THIS ISSUE!

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ON THE COVER

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Andrew Bui

FOOD STYLIST
Makinze Gore

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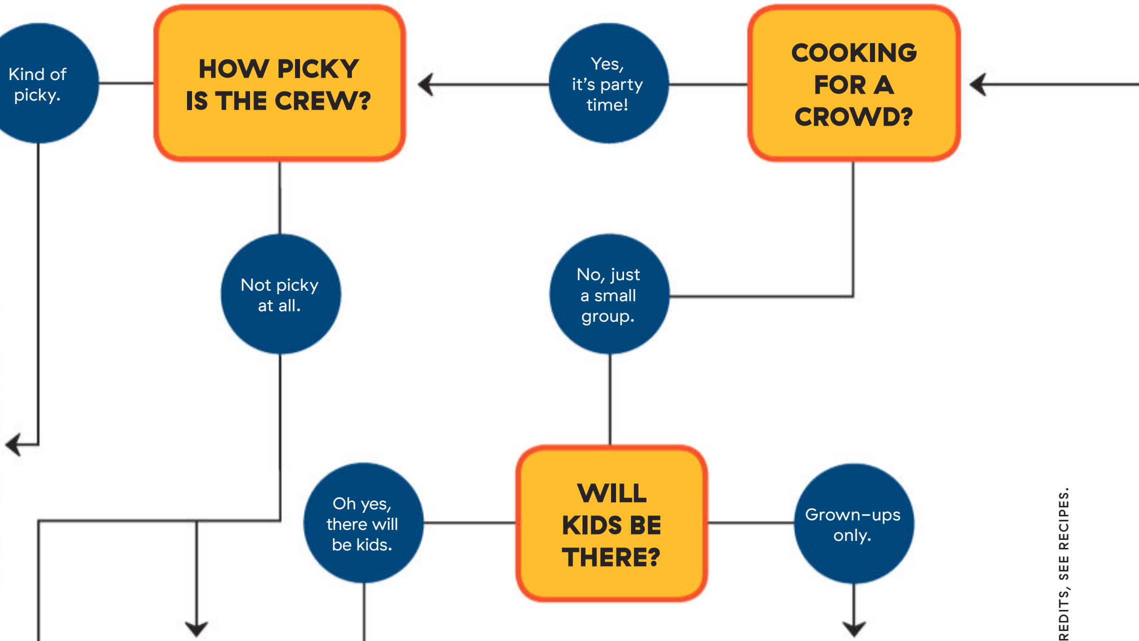
CLUCK CLUCK CHICKEN STUFF

Jo

Joanna Saltz
EDITORIAL DIRECTOR

OUR CREATIVE DIRECTOR, JESS, came up with that headline as a placeholder, but I thought I'd leave it because it proves a pretty solid point: At Delish, we're all on a constant quest to make chicken more fun. It is, without question, the most popular dinnertime protein—**Delish users save more than 26,000 chicken recipes a month, and our chicken dinners get over 56 million views every year.** I'm clucking serious.

All of that demand means people get easily bored—you need ideas that keep you inspired, that don't seem overwhelming, and that are actually so damn delightful you'll want to make them again and again. And that's where this issue comes in: We've got hen-spiration (!) for every kind of meal, whether you're ready to roll up your sleeves and get to work (try to re-create Popeyes Chicken Sandwich on page 71) or you're too tired to deal (the Buffalo Chicken Burrito on page 67 starts with frozen nuggets!). Follow this flow chart and you're guaranteed to find amazing new recipes to add to the rotation. Let the fowl play begin.


COOKING FOR A CROWD?
Yes, it's party time!
HOW PICKY IS THE CREW?
Kind of picky.
Not picky at all.
No, just a small group.
WILL KIDS BE THERE?
Oh yes, there will be kids.
Grown-ups only.

Who can refuse Tex-Mex?
Chicken Enchilada Casserole **P. 31**

Chili gets a Korean spin.
Creamy Gochujang White Chicken Chili **P. 36**

This cream sauce is our most beloved.
Perfect Chicken Alfredo **P. 48**

Breakfast for dinner, but better.
Waffle Batter Fried Chicken **P. 11**

No gnocchi left behind.
One-Pan Lemon Parm Chicken Gnocchi **P. 13**

SALTZ PORTRAIT: ALLIE HOLLOWAY. FOR FULL CREDITS, SEE RECIPES.

START HERE

WHAT KIND OF CHICKEN DO YOU HAVE?

Bone-in.

WHOLE CHICKEN OR PARTS?

Whole.

This recipe's a killer.
The Perfect Bite **P. 79**

Parts.

THIGHS OR LEGS?

Thighs.

Master Julia Child's fave.
Coq au Vin **P. 37**

We make this on repeat.
Cilantro–Lime Chicken **P. 61**

Legs.

FUN OR SIMPLE?

Fun.

Say "Opa!"
Greek Drumsticks with Orzo **P. 64**

Extra napkins required.
Garlic & Brown Sugar Drumsticks **P. 63**

Simple.

This is famous on Pinterest.
Lemon–Garlic Drumsticks **P. 65**

Boneless.

HOW ADVENTUROUS ARE YOU FEELING?

Let's have some fun!

Keep it simple.

LIKE HOW SIMPLE?

Frozen nugget simple.

Ultimate freezer upgrade.
Garlicky Ginger Nuggets **P. 66**

Kinda simple.

Done in 20 minutes!
Balsamic Chicken & Asparagus **P. 41**

Guaranteed to bring someone to their knees.
Marry Me Chicken **P. 56**

CHAPTER

1

MODERN CLASSICS

When our food editors get to play, the real magic happens. These pages are filled with their unexpected takes on familiar favorites.

WAFFLE BATTER FRiED CHiCKEN
P. 11

ANDREW BUI. FOOD STYLIST: BARRETT WASHBURNE.

Putting shredded cheddar directly in your skillet before adding the tortilla sounds weird, but it produces an addictively crispy shell.

CRISPY CHIPOTLE CHICKEN TACOS

SERVES 4 | 50 MIN

AVOCADO RANCH SAUCE

1 avocado
1 jalapeño, seeded, chopped
2 cloves garlic
½ c. packed fresh cilantro
¼ c. buttermilk
¼ c. sour cream
Juice of 1 lime
Kosher salt
Freshly ground black pepper

TACOS

1 tbsp. extra-virgin olive oil
1 medium yellow onion, chopped
3 cloves garlic, finely chopped
1 lb. ground chicken
1 chipotle chile in adobo, chopped, plus 2 tbsp. adobo sauce
1 tsp. chili powder
1 tsp. ground cumin
Kosher salt
Freshly ground black pepper
3 c. shredded cheddar, divided
8 small corn tortillas
Fresh cilantro leaves, for serving

1. **Avocado Ranch Sauce:** In a food processor, puree avocado, jalapeño, garlic, cilantro, buttermilk, sour cream, and lime juice until smooth; season with salt and pepper.
2. **Tacos:** In a large skillet over medium heat, heat oil. Add onion and cook, stirring, until translucent, 5 to 7 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute more. Add chicken and cook, breaking up meat with a wooden spoon, until no longer pink, about 8 minutes. Add chile, adobo sauce, chili powder, and cumin; season with salt and pepper. Remove from heat.
3. In a small nonstick skillet over medium heat, arrange about ¼ c. cheese in a circle in an even layer about the size of your tortillas. Place a tortilla on top. Spoon some chicken filling on one half of tortilla and sprinkle about 2 tbsp. cheese on other half. Cook until cheese on the bottom starts to crisp, about 4 minutes. Using a rubber spatula, fold the half with cheese up and over chicken, pressing to help taco remain closed. Cook until warmed through, about 1 minute, then flip and cook until other side is warmed through, about 1 minute more. Transfer to a plate. Repeat with remaining tacos.
4. Top tacos with cilantro. Serve with avocado ranch sauce alongside.

—MAKINZE GORE

ANDREW BUI. FOOD STYLIST: ERIKA JOYCE.

SPINACH-ARTICHOKE CHICKEN SOUP

SERVES 6 | 30 MIN

1 tbsp. extra-virgin olive oil
½ yellow onion, chopped
2 stalks celery, chopped
3 cloves garlic, finely chopped
½ tsp. crushed red pepper flakes
6 c. low-sodium chicken broth
Juice of ½ lemon
Kosher salt
Freshly ground black pepper
1¼ lb. boneless, skinless chicken breasts (about 3 large)
1 (14-oz.) can artichoke hearts, drained, quartered
1 c. shredded mozzarella
½ c. finely grated Parmesan (about 2 oz.), plus more for serving
2 tbsp. heavy cream (optional)
4 c. fresh spinach
2 tbsp. chopped fresh parsley

1. In a large pot over medium heat, heat oil. Cook onion and celery, stirring, until softened, about 7 minutes. Add garlic and red pepper; cook until fragrant, about 1 minute. Add broth and lemon juice; season with salt and black pepper. Bring to a boil. Add chicken, reduce heat to medium, and simmer until chicken is cooked through, 10 to 12 minutes.

2. Remove chicken from pot and shred. Return chicken to pot. Add artichokes, mozzarella, Parmesan, and cream (if using). Cook, stirring occasionally, until cheeses are melted. Stir in spinach.

3. Divide soup among bowls. Top with parsley and more Parmesan.

—LENA ABRAHAM

ANDREW BUI. FOOD STYLIST: SPENCER RICHARDS.

REUBEN-STUFFED CHICKEN

SERVES 4

1 HR 20 MIN

4 boneless, skinless chicken breasts
8 oz. sliced corned beef or pastrami
4 slices Swiss cheese
1 c. sauerkraut, drained
2 tsp. caraway seeds
Kosher salt
Freshly ground black pepper
¼ c. extra-virgin olive oil
½ c. mayonnaise
3 tbsp. ketchup
2 tbsp. sweet pickled relish
1 tbsp. horseradish
2 tsp. Worcestershire sauce
¼ tsp. paprika

1. Preheat oven to 350°. Using a sharp knife, cut a pocket into thick side of chicken breast. Fold one-quarter of corned beef with 1 slice cheese and stuff into each pocket. Using a fork, add ¼ c. sauerkraut to each pocket. Sprinkle outside of chicken with caraway seeds; season with salt and pepper.
2. In a large heatproof skillet over medium-high heat, heat oil. Cook chicken, turning halfway through, until golden brown, 3 to 4 minutes per side.
3. Transfer skillet to oven. Bake chicken until an instant-read thermometer inserted into thickest part registers 165°, about 20 minutes.
4. In a medium bowl, stir mayonnaise, ketchup, relish, horseradish, Worcestershire, and paprika. Serve alongside chicken. —***KEVIN MENDLIN***

ANDREW BUI. FOOD STYLIST: BROOKE CAISON.

WAFFLE BATTER FRIED CHICKEN

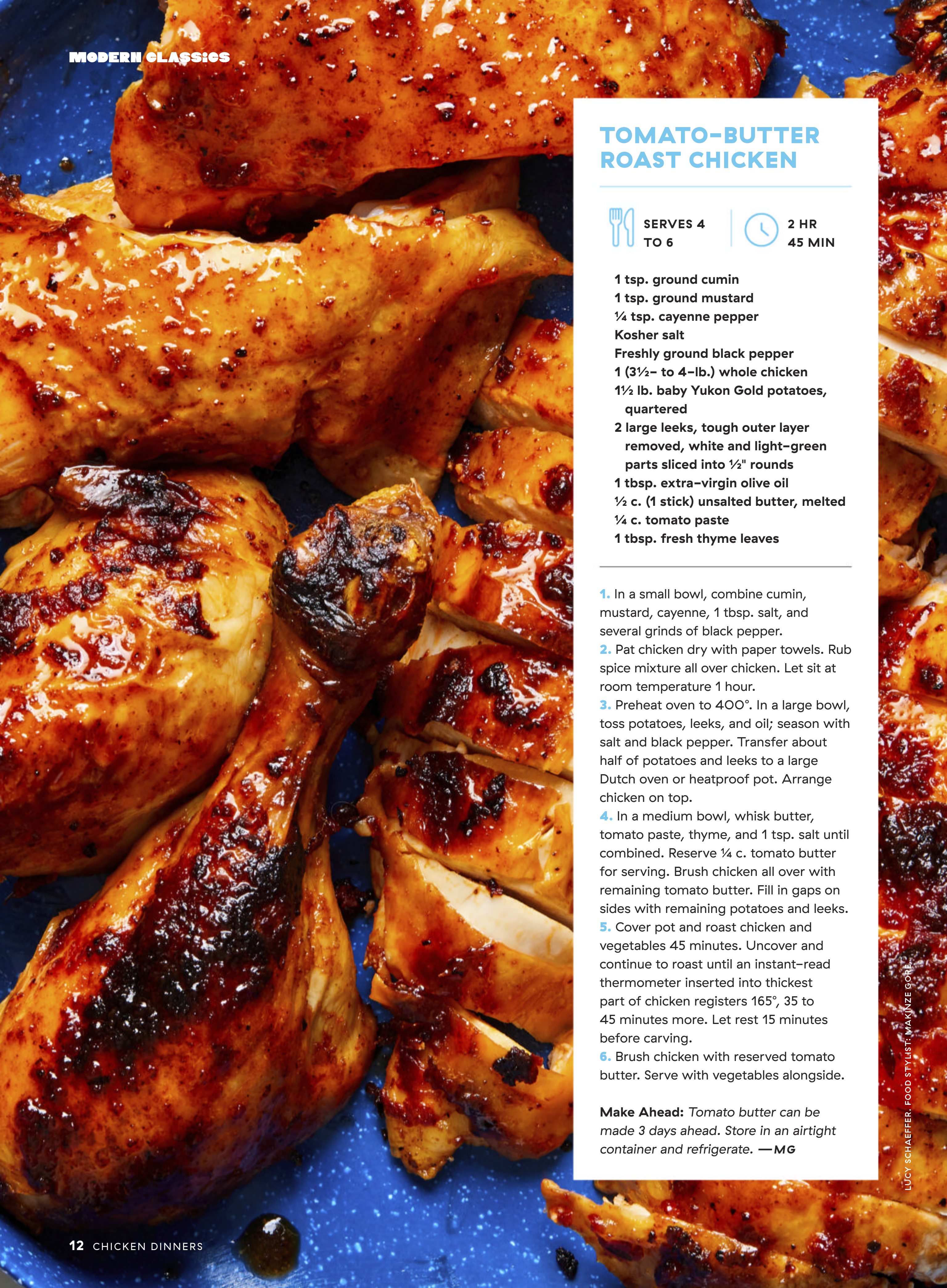
SERVES 4 | 40 MIN

2 c. (240 g.) all-purpose flour
2 tbsp. granulated sugar
2½ tsp. baking powder
2 tsp. sweet paprika
½ tsp. baking soda
½ tsp. garlic powder
Kosher salt
1¾ c. low-fat buttermilk
2 large eggs
2 tsp. pure vanilla extract
8 thin chicken cutlets
 (about 2 lb. total)
Safflower oil, for frying
 (about 2 c.)
Unsalted butter, maple syrup,
 and hot sauce, for serving

1. In a large bowl, whisk flour, sugar, baking powder, paprika, baking soda, garlic powder, and 1½ tsp. salt. In a medium bowl, whisk buttermilk, eggs, vanilla, and ¼ tsp. salt until combined.
2. Season chicken with ½ tsp. salt. Dredge in flour mixture until coated and transfer to a plate.
3. Spoon about ¼ c. buttermilk mixture into flour mixture. Stir with a fork until mixture is slightly shaggy. (This creates a craggy waffle-like crust.)
4. Working one at a time, dip chicken into remaining buttermilk mixture, then into flour mixture, pressing to adhere. Return chicken to plate.
5. Into a large, heavy pot, pour oil to a depth of ¼". Heat over medium-high heat until shimmering. Working in batches, cook chicken, turning and reducing heat if browning too fast, until golden brown and cooked through, about 3 minutes per side. Transfer to a wire rack to drain; season with salt.
6. Serve chicken topped with butter, syrup, and hot sauce. —***LAURA REGE***

Thin chicken cutlets stack just like waffles and get the perfect crispy crust-to-chicken ratio.

ANDREW BUI. FOOD STYLIST: SPENCER RICHARDS.



TOMATO-BUTTER ROAST CHICKEN

SERVES 4 TO 6

2 HR 45 MIN

1 tsp. ground cumin
1 tsp. ground mustard
¼ tsp. cayenne pepper
Kosher salt
Freshly ground black pepper
1 (3½- to 4-lb.) whole chicken
1½ lb. baby Yukon Gold potatoes, quartered
2 large leeks, tough outer layer removed, white and light-green parts sliced into ½" rounds
1 tbsp. extra-virgin olive oil
½ c. (1 stick) unsalted butter, melted
¼ c. tomato paste
1 tbsp. fresh thyme leaves

---

1. In a small bowl, combine cumin, mustard, cayenne, 1 tbsp. salt, and several grinds of black pepper.
2. Pat chicken dry with paper towels. Rub spice mixture all over chicken. Let sit at room temperature 1 hour.
3. Preheat oven to 400°. In a large bowl, toss potatoes, leeks, and oil; season with salt and black pepper. Transfer about half of potatoes and leeks to a large Dutch oven or heatproof pot. Arrange chicken on top.
4. In a medium bowl, whisk butter, tomato paste, thyme, and 1 tsp. salt until combined. Reserve ¼ c. tomato butter for serving. Brush chicken all over with remaining tomato butter. Fill in gaps on sides with remaining potatoes and leeks.
5. Cover pot and roast chicken and vegetables 45 minutes. Uncover and continue to roast until an instant-read thermometer inserted into thickest part of chicken registers 165°, 35 to 45 minutes more. Let rest 15 minutes before carving.
6. Brush chicken with reserved tomato butter. Serve with vegetables alongside.

Make Ahead: *Tomato butter can be made 3 days ahead. Store in an airtight container and refrigerate.* —**MG**

LUCY SCHAEFFER. FOOD STYLIST: MAKINZE GORE.

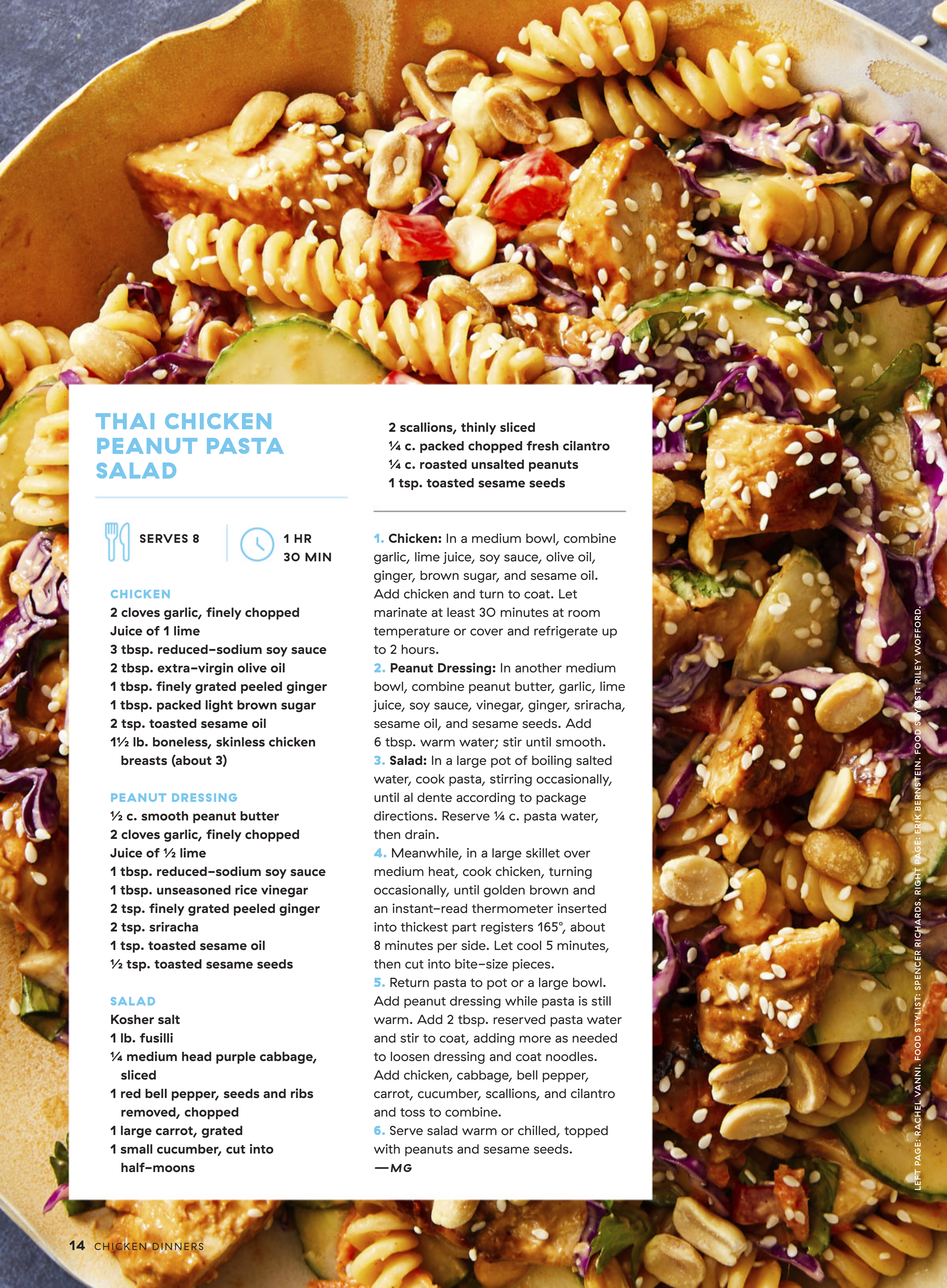
ANDREW BUI. FOOD STYLIST: MAKINZE GORE.

ONE-PAN LEMON PARM CHICKEN GNOCCHI

SERVES 4 | 45 MIN

2 tbsp. extra-virgin olive oil
1½ lb. boneless, skinless chicken breasts
Kosher salt
Freshly ground black pepper
1 small yellow onion, chopped
4 cloves garlic, finely chopped
⅓ c. dry white wine
1¼ c. low-sodium chicken broth
1 c. heavy cream
Zest and juice of 1 large lemon
1 tbsp. chopped fresh rosemary
1 tbsp. fresh thyme leaves
Pinch of crushed red pepper flakes
1 (17-oz.) package gnocchi
4 c. packed baby spinach
¾ c. finely grated Parmesan (about 2 oz.)
Lemon slices, for serving (optional)

1. In a large skillet over medium-high heat, heat oil. Season chicken with salt and black pepper. Cook, turning occasionally, until golden brown, about 6 minutes per side. Transfer to a plate.
2. Reduce heat to medium. Cook onion, stirring occasionally, until translucent, about 5 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute more. Add wine and scrape browned bits from bottom of pan. Simmer, stirring occasionally, until wine is evaporated, 1 to 2 minutes.
3. Add broth, cream, lemon zest, lemon juice, rosemary, thyme, and red pepper. Bring to a simmer, then stir in gnocchi. Bring to a simmer again and return chicken to skillet. Reduce heat to medium-low and simmer, stirring occasionally, until chicken is cooked through, 8 to 10 minutes. Transfer chicken to a cutting board.
4. Add spinach and Parmesan to sauce. Simmer, stirring occasionally, until thickened, about 3 minutes; season with salt and black pepper.
5. Slice chicken and return to skillet. Top with lemon slices (if using). —*MG*



THAI CHICKEN PEANUT PASTA SALAD

SERVES 8

1 HR 30 MIN

CHICKEN

2 cloves garlic, finely chopped
Juice of 1 lime
3 tbsp. reduced-sodium soy sauce
2 tbsp. extra-virgin olive oil
1 tbsp. finely grated peeled ginger
1 tbsp. packed light brown sugar
2 tsp. toasted sesame oil
1½ lb. boneless, skinless chicken breasts (about 3)

PEANUT DRESSING

½ c. smooth peanut butter
2 cloves garlic, finely chopped
Juice of ½ lime
1 tbsp. reduced-sodium soy sauce
1 tbsp. unseasoned rice vinegar
2 tsp. finely grated peeled ginger
2 tsp. sriracha
1 tsp. toasted sesame oil
½ tsp. toasted sesame seeds

SALAD

Kosher salt
1 lb. fusilli
¼ medium head purple cabbage, sliced
1 red bell pepper, seeds and ribs removed, chopped
1 large carrot, grated
1 small cucumber, cut into half-moons
2 scallions, thinly sliced
¼ c. packed chopped fresh cilantro
¼ c. roasted unsalted peanuts
1 tsp. toasted sesame seeds

1. **Chicken:** In a medium bowl, combine garlic, lime juice, soy sauce, olive oil, ginger, brown sugar, and sesame oil. Add chicken and turn to coat. Let marinate at least 30 minutes at room temperature or cover and refrigerate up to 2 hours.
2. **Peanut Dressing:** In another medium bowl, combine peanut butter, garlic, lime juice, soy sauce, vinegar, ginger, sriracha, sesame oil, and sesame seeds. Add 6 tbsp. warm water; stir until smooth.
3. **Salad:** In a large pot of boiling salted water, cook pasta, stirring occasionally, until al dente according to package directions. Reserve ¼ c. pasta water, then drain.
4. Meanwhile, in a large skillet over medium heat, cook chicken, turning occasionally, until golden brown and an instant-read thermometer inserted into thickest part registers 165°, about 8 minutes per side. Let cool 5 minutes, then cut into bite-size pieces.
5. Return pasta to pot or a large bowl. Add peanut dressing while pasta is still warm. Add 2 tbsp. reserved pasta water and stir to coat, adding more as needed to loosen dressing and coat noodles. Add chicken, cabbage, bell pepper, carrot, cucumber, scallions, and cilantro and toss to combine.
6. Serve salad warm or chilled, topped with peanuts and sesame seeds.

—MG

LEFT PAGE: RACHEL VANNI. FOOD STYLIST: SPENCER RICHARDS. RIGHT PAGE: ERIK BERNSTEIN. FOOD STYLIST: RILEY WOFFORD.

HOT HONEY CHICKEN & RICE BOWLS

SERVES 4

1 HR
20 MIN

- 2 Persian cucumbers, thinly sliced
- ¼ c. unseasoned rice vinegar
- 2 tbsp. reduced-sodium soy sauce
- 1 tsp. granulated sugar
- 2 large sweet potatoes (about 20 oz. total), halved lengthwise, thinly sliced into half-moons
- 1 large head broccoli, cut into florets
- 3 tbsp. extra-virgin olive oil, divided
- 1 tsp. garlic powder
- Kosher salt
- Freshly ground black pepper
- 1 c. long-grain white rice, rinsed
- 4 boneless, skinless chicken breasts (about 2 lb. total)
- 1 tsp. chili powder
- ⅓ c. honey
- 1 tbsp. sriracha
- 1 tsp. crushed red pepper flakes

1. Place cucumbers in a heatproof jar. Add vinegar, soy sauce, sugar, and enough hot water to cover cucumbers. Let sit until ready to use.

2. Preheat oven to 400°. Place potatoes and broccoli on 2 separate baking sheets. Drizzle both with 2 tbsp. oil and sprinkle with garlic powder; season with salt and black pepper. Toss to coat.

3. Roast broccoli and potatoes until broccoli is crisp-tender, about 25 minutes. Toss potatoes and continue to roast until crisp and browned in spots, 10 to 15 minutes more.

4. Meanwhile, in a medium saucepan over high heat, bring rice, 2 c. water, and 1 tsp. salt to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 18 minutes. Remove from heat. Let sit, covered, about 5 minutes. Fluff with a fork.

5. In a large skillet over medium heat, heat remaining 1 tbsp. oil. Season chicken with chili powder, salt, and black pepper on both sides and cook, turning occasionally, until an instant-read thermometer inserted into thickest part registers 165°, about 8 minutes per side. Transfer to a cutting board and let rest 5 minutes. Cut into bite-size pieces.

6. Wipe skillet clean. Return to medium heat and cook honey, sriracha, and red pepper, stirring, until honey is warmed through, about 2 minutes. Return chicken to skillet and toss to coat.

7. Divide rice among bowls. Top with chicken, vegetables, and pickled cucumbers. Drizzle hot honey from skillet over bowls. —*MG*

THAI FRIED CHICKEN SANDWICH

SERVES 6 | 1 HR 30 MIN

- 1 (15-oz.) can coconut milk
- Juice of 1 lime
- 3 tbsp. reduced-sodium soy sauce
- 2 tbsp. chili-garlic sauce
- 2 tbsp. fish sauce
- 2 tbsp. packed light brown sugar
- 1 tbsp. finely grated peeled ginger
- 6 boneless, skinless chicken thighs
- Vegetable oil, for frying
- 2 c. (240 g.) all-purpose flour
- 1 tbsp. baking powder
- 2 tsp. ground coriander
- 2 tsp. kosher salt
- ½ c. mayonnaise
- 3 tbsp. sriracha
- 1 tbsp. honey
- 6 hamburger buns
- 2 Persian cucumbers, sliced
- 2 c. homemade or store-bought coleslaw

1. In a large bowl, combine milk, lime juice, soy sauce, chili-garlic sauce, fish sauce, brown sugar, and ginger. Add chicken; toss to coat. Let sit at room temperature about 30 minutes.
2. Into a large, heavy pot fitted with a deep-fry thermometer, pour oil to a depth of about 3". Heat over medium heat until thermometer registers 350°.
3. In a shallow bowl, combine flour, baking powder, coriander, and salt. Remove chicken from marinade, letting excess drip off. Coat in flour mixture.
4. Working in batches, fry chicken until crispy and cooked through, 5 to 7 minutes. Transfer to paper towels.
5. In a small bowl, combine mayonnaise, sriracha, and honey. Spread on bottom bun. Top with chicken, cucumbers, and slaw. Close with top bun. —*MG*

Upgrade bagged coleslaw by tossing with cilantro, rice vinegar, lime juice, fish sauce, and soy sauce.

ANDREW BUI. FOOD STYLIST: ERIKA JOYCE.

ROASTED GARLIC CHICKEN PICCATA

SERVES 4 | **55 MIN**

1 head garlic
¼ c. extra-virgin olive oil, plus more for drizzling
2 boneless, skinless chicken breasts, cut in half lengthwise
Kosher salt
Freshly ground black pepper
All-purpose flour, for dredging
5 tbsp. unsalted butter, divided
¼ c. drained capers
¼ c. dry white wine
¼ c. low-sodium chicken broth
Juice of 1 lenon, plus slices for serving
⅓ c. chopped fresh parsley

1. Preheat oven to 400°. Slice off top of head of garlic (about ¼"). On a baking sheet, drizzle cut side of garlic with oil.
2. Roast garlic until softened and golden, about 40 minutes. Let cool. Remove cloves.
3. Generously season chicken with salt and pepper. Place flour on a plate. Lightly dredge chicken in flour.
4. In a large skillet over medium-high heat, heat oil and 4 tbsp. butter. Working in batches, cook chicken until golden brown, about 3 minutes per side. Transfer to a plate.
5. In same skillet over medium heat, bring garlic, capers, wine, broth, and lemon juice to a boil; season with salt and pepper. Return chicken to skillet. Simmer until warmed through, about 5 minutes. Stir in remaining 1 tbsp. butter. Top with parsley and lemon slices.

—LAUREN MIYASHIRO

ERIK BERNSTEIN. FOOD STYLIST: MAKINZE GORE.

LEMONY CHICKEN & POTATOES WITH FETA

SERVES 4

1 HR 15 MIN

- 1½ lb. baby potatoes, halved
- 1 lemon, ends trimmed, thinly sliced, seeds removed
- 3 tbsp. extra-virgin olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 2½ lb. bone-in, skin-on chicken thighs (about 8)
- 1 tsp. sweet paprika
- 2 cloves garlic, finely chopped
- ½ c. chopped fresh parsley leaves
- ½ c. pitted Castelvetrano, Kalamata, or mixed olives, halved
- ½ c. toasted sliced almonds
- ¼ c. white wine vinegar
- 4 oz. feta (about 1 c.)

1. Preheat oven to 425°. In a 13"-by-9" baking dish, toss potatoes, lemon, 2 tbsp. oil, ¼ tsp. salt, and a few grinds of pepper. Roast until potatoes just start to turn golden, 14 to 16 minutes.
2. Pat chicken dry; season all over with 1½ tsp. salt and ¼ tsp. pepper. Nestle chicken skin side up among potatoes. Sprinkle chicken with paprika and drizzle with remaining 1 tbsp. oil.
3. Roast chicken until skin is golden brown and an instant-read thermometer inserted into thickest part (without touching bone) registers 165° and potatoes are crisp and golden, about 35 minutes.
4. Using tongs or a slotted spoon, transfer chicken and potatoes to a platter. Carefully stir garlic into hot pan drippings (there should be about ½ c. drippings). Add parsley, olives, almonds, vinegar, and 1 tsp. salt; stir to combine.
5. Spoon sauce over chicken and potatoes. Crumble feta over top. —*LR*

ANDREW BUI. FOOD STYLIST: SPENCER RICHARDS.

PARKER FEIERBACH.

MOZZARELLA-STUFFED CHICKEN PARM

SERVES 4 | 50 MIN

1 lb. boneless, skinless chicken breasts
8 oz. fresh mozzarella
Kosher salt
Freshly ground black pepper
1 c. (120 g.) all-purpose flour
3 large eggs, beaten to blend
1 c. panko bread crumbs
1 tsp. dried oregano
½ tsp. garlic powder
½ c. finely grated Parmesan (about 1 oz.), divided
Neutral oil, for frying
2 c. marinara
¼ c. thinly sliced fresh basil
2 tbsp. chopped fresh parsley

1. Preheat oven to 425°. Using a sharp paring knife, cut a deep slit into each chicken breast. Stuff pockets with mozzarella, then press edges of chicken together to seal. Season outside of chicken with salt and pepper.
2. Place flour, eggs, and panko in 3 separate shallow bowls. Into panko, whisk oregano, garlic powder, ¼ c. Parmesan, and ½ tsp. salt.
3. Dip chicken in flour, shaking off excess, then dip into egg, tossing to coat and letting excess drip back into bowl. Dredge in panko mixture, pressing to adhere.
4. In a large heatproof skillet over medium heat, heat a thin layer of oil. Fry chicken until golden brown, about 4 minutes per side. Pour marinara around chicken. Top marinara with basil. Remove from heat, then sprinkle chicken with remaining ¼ c. Parmesan.
5. Transfer skillet to oven and bake until chicken is cooked through, about 20 minutes. Top with parsley.

—*LM*

CAPRESE CHICKEN SALTIMBOCCA

SERVES 4 | 35 MIN

4 (4-oz.) chicken cutlets
Kosher salt
Freshly ground black pepper
8 thin slices prosciutto (about 6 oz. total)
2 tbsp. all-purpose flour
2 tbsp. extra-virgin olive oil
⅓ c. balsamic vinegar
1 c. low-sodium chicken broth
2 c. halved grape or cherry tomatoes
1 (8-oz.) container ciliegine or bocconcini, halved or quartered if larger (about 1½ c.)
½ c. packed fresh basil leaves

1. Season chicken all over with ½ tsp. salt and ½ tsp. pepper. Wrap 2 slices prosciutto around each piece of chicken, gently pressing to adhere. Pour flour on a shallow plate. Dredge chicken in flour, shaking off any excess.
2. In a 12" skillet over medium-high heat, heat oil. Cook chicken, turning halfway through, until golden brown and prosciutto is crisp, 2 to 3 minutes per side. Transfer to a plate.
3. Pour vinegar into skillet and cook, scraping up browned bits, until almost completely reduced, about 30 seconds. Add broth and cook, stirring occasionally, until reduced by half, about 2 minutes. Return chicken to skillet and cook, turning a few times, until sauce thickens, about 2 minutes more. Remove from heat.
4. Transfer chicken to a platter. Scatter tomatoes, ciliegine, and basil over; season with ¼ tsp. salt. Drizzle with sauce remaining in skillet. **—*LR***

ERIK BERNSTEIN. FOOD STYLIST: MAKINZE GORE.

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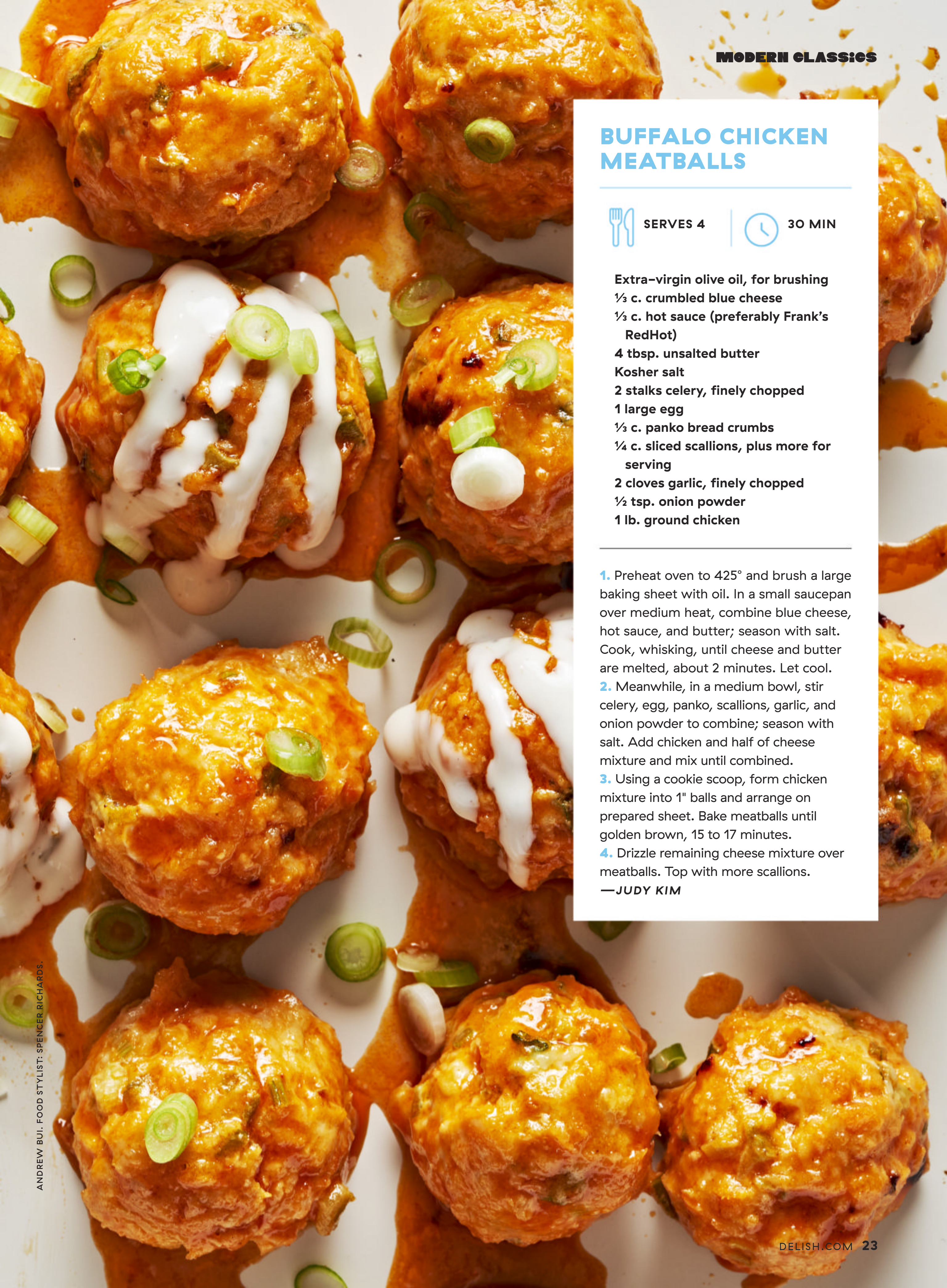
MEATBALL MANiA

You see us rolling: It's because these riffs run circles around other dinners.



BUFFALO CHICKEN MEATBALLS

SERVES 4 | 30 MIN

Extra-virgin olive oil, for brushing
⅓ c. crumbled blue cheese
⅓ c. hot sauce (preferably Frank's RedHot)
4 tbsp. unsalted butter
Kosher salt
2 stalks celery, finely chopped
1 large egg
⅓ c. panko bread crumbs
¼ c. sliced scallions, plus more for serving
2 cloves garlic, finely chopped
½ tsp. onion powder
1 lb. ground chicken

1. Preheat oven to 425° and brush a large baking sheet with oil. In a small saucepan over medium heat, combine blue cheese, hot sauce, and butter; season with salt. Cook, whisking, until cheese and butter are melted, about 2 minutes. Let cool.

2. Meanwhile, in a medium bowl, stir celery, egg, panko, scallions, garlic, and onion powder to combine; season with salt. Add chicken and half of cheese mixture and mix until combined.

3. Using a cookie scoop, form chicken mixture into 1" balls and arrange on prepared sheet. Bake meatballs until golden brown, 15 to 17 minutes.

4. Drizzle remaining cheese mixture over meatballs. Top with more scallions.

—*JUDY KIM*

ANDREW BUI. FOOD STYLIST: SPENCER RICHARDS.

KUNG PAO CHICKEN MEATBALLS

SERVES 4 | 1 HR

MEATBALLS

1 lb. ground chicken
¾ c. panko bread crumbs
2 scallions, thinly sliced
2 cloves garlic, finely chopped
2 tsp. finely chopped peeled ginger
1 large egg, beaten to blend
1 tbsp. reduced-sodium soy sauce
Kosher salt
Freshly ground Sichuan peppercorns
2 tbsp. neutral oil

SAUCE

½ c. low-sodium chicken broth
¼ c. reduced-sodium soy sauce
2 tbsp. Shaoxing cooking wine
2 tbsp. unseasoned rice vinegar
1 tbsp. granulated sugar
1 tbsp. hoisin sauce
1 tbsp. cornstarch
Neutral oil, for pan (optional)
2 bell peppers, seeds and ribs removed, chopped
10 dried red chiles
4 scallions, cut into 1" pieces
2 cloves garlic, finely chopped
2 tsp. finely chopped peeled ginger
1½ tsp. freshly ground Sichuan peppercorns
Cooked white rice and roasted, unsalted peanuts, for serving

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1. **Meatballs:** In a medium bowl, combine chicken, panko, scallions, garlic, and ginger. Add egg and soy sauce; season with salt and pepper. Mix until well combined. Form into 16 balls. If mixture is too wet, lightly wet your hands with water.
2. In a large skillet over medium heat, heat oil. Cook meatballs, turning occasionally, until golden brown on all sides and an instant-read thermometer inserted into the center registers 165°, 18 to 20 minutes. Transfer to a plate.
3. **Sauce:** In a small bowl, combine broth, soy sauce, cooking wine, vinegar, sugar, and hoisin sauce. Add cornstarch and whisk until dissolved.
4. Wipe out any dark bits from skillet. Return skillet to medium heat and pour in more oil, if needed. Cook bell peppers, stirring occasionally, until softened, about 5 minutes. Add chiles, scallions, garlic, ginger, and pepper. Cook, tossing, until fragrant, about 2 minutes more. Add sauce, return meatballs to skillet, and toss to coat. Bring to a simmer. Cook until sauce is thickened and meatballs are warmed through, about 5 minutes.
5. Divide rice among plates. Top with meatballs and peanuts.

—MAKINZE GORE

ANDREW BUI. FOOD STYLIST: MAKINZE GORE.

CHICKEN FETA MEATBALLS

SERVES 4 | 45 MIN

MEATBALLS

- 1 lb. ground chicken
- ½ small yellow onion, finely chopped
- 1 large egg, lightly beaten
- 4 cloves garlic, finely chopped
- ½ c. panko bread crumbs
- 2 tbsp. chopped fresh parsley
- 1 tbsp. chopped fresh dill
- Kosher salt
- Freshly ground black pepper
- Pinch of crushed red pepper flakes
- ½ c. crumbled feta (about 3 oz.)
- Extra-virgin olive oil, for greasing

LEMON-YOGURT SAUCE

- ½ c. plain Greek yogurt (preferably full-fat)
- Juice of ½ lemon
- Kosher salt
- Freshly ground black pepper
- Chopped fresh dill, parsley, and lemon wedges, for serving

1. **Meatballs:** Preheat oven to 400° and line a baking sheet with foil. In a large bowl, combine chicken, onion, egg, garlic, panko, parsley, dill, salt, a few grinds of black pepper, and red pepper. Add feta and gently stir until cheese is just combined. Form into 16 meatballs (about 2 tbsp. each).
2. Grease foil with a thin layer of oil. Arrange balls on foil and gently roll around in oil to lightly coat.
3. Bake meatballs until golden brown and cooked through, 18 to 20 minutes.
4. **Lemon-Yogurt Sauce:** In a medium bowl, combine yogurt and lemon juice; season with salt and black pepper.
5. Spread yogurt sauce on a plate and top with meatballs. Sprinkle with dill and parsley. Serve with lemon wedges alongside. —*MG*

The less you handle the ground chicken mixture, the more tender these will turn out. Wet your hands with a little water if it's sticky and hard to shape.

LUCY SCHAEFFER

A TASTE OF ISLAND LIFE

Inspired by her time in Hawaii, cofounder of Forts Ferry Farm and chef **Emma Hearst** shares her go-to weeknight dinner.

Emma, in her farm market in Latham, New York, where she grows Hawaiian ginger for this favorite chicken dish.

GROWING UP, I TRAVELED to the North Shore of Oahu to visit family every year. My childhood memories of big waves, seashells, and sunsets drew me to eventually live there for a couple of years. My favorite way to learn about the culture and history of a place has always been through its food, so I tasted everything I could get my hands on.

My favorite? Cold Ginger Chicken, which you'll find at the roadside stands peppering the island's main roads. The dish was brought to Hawaii by Chinese laborers, one of the first immigrant groups to arrive in the 1800s, who came to work at sugarcane plantations. **Wherever a group of people settles in the world, their food culture follows them as a piece of home.** The contrast of the cold poached chicken and hot sticky rice and ginger puree hits all the senses.

The ginger is the real star. Hawaiian-grown ginger is intensely spicy and pungent. These days, at my farm in upstate New York, we grow the rhizome, sourcing it from (where else?!) Hawaii. Use the freshest ginger you can find—it makes a difference! I like to cook a batch of this dish and keep it in the fridge for easy lunches during the week. It's unbelievably good (and healthy too!). —*EMMA HEARST*

COLD GINGER CHICKEN

SERVES 4

2 HR 30 MIN

POACHED CHICKEN

1 (3½- to 4-lb.) whole chicken
½ lb. fresh unpeeled ginger, sliced
1 yellow onion, cut into large chunks
½ c. mirin or white vermouth
1 tbsp. black peppercorns
3 to 4 cloves garlic
3 to 4 bay leaves
Kosher salt
Low-sodium chicken broth or water
Toasted sesame oil, for drizzling

GINGER-GARLIC PUREE & ASSEMBLY

¾ lb. fresh peeled ginger, roughly chopped
4 to 6 cloves garlic, roughly chopped
½ c. extra-virgin olive oil or grapeseed oil
¼ c. unseasoned rice vinegar
1 to 2 tbsp. toasted sesame oil
2 tsp. (or more) kosher salt
1 tsp. (or more) honey or agave
2 bunches scallions, finely chopped, plus more for serving
Cooked sticky, basmati, or jasmine rice, for serving

1. **Poached Chicken:** In a large pot or Dutch oven, place chicken. Add ginger, onion, mirin, peppercorns, garlic, and bay leaves; season with salt. Add enough broth to cover chicken by ½".
2. Heat over medium heat and bring to a gentle simmer. Poach chicken until cooked through, about 1 hour, depending on size of chicken.
3. Remove from heat and let chicken sit in poaching liquid 15 to 20 minutes.
4. Transfer chicken to a baking sheet. Drizzle with oil. Strain and save stock to use for a delicious soup!
5. Refrigerate until chicken is completely chilled, about 45 minutes; this prevents chicken from drying out.
6. **Garlic-Ginger Puree & Assembly:** In a food processor, pulse ginger, garlic, olive oil, vinegar, sesame oil, salt, and honey, adding a bit of water if needed, until smooth.
7. Transfer to a medium bowl. Fold in scallions. Taste and add more salt and/or honey, if needed.
8. Slice chilled chicken into pieces.
9. Divide rice among plates. Arrange chicken over rice, then spoon puree over chicken. Top with more scallions.

Make Ahead: *Puree can be made 2 weeks ahead. Store in an airtight container and refrigerate, or cover with oil and freeze up to 1 month.*
—EH

PORTRAIT: ANAÏS AND DAX/COURTESY EMMA HEARST. LUCY SCHAEFFER. FOOD STYLIST: SPENCER RICHARDS.

The scallion, garlic, and ginger sauce can double as the perfect base for soup or curry—cook it in the pot before adding vegetables and protein.

NOT YOUR GRANDMA'S

CASSEROLE

Surprising takes on the old-school dish that'll get the whole family talking.

CHICKEN POT PIE CASSEROLE

SERVES 6 TO 8

1 HR 15 MIN

4 tbsp. unsalted butter
1 large yellow onion, finely chopped
3 medium carrots, finely chopped
3 stalks celery, finely chopped
1 tsp. chopped fresh thyme
Kosher salt
Freshly ground black pepper
¼ c. all-purpose flour
2 c. whole milk
1 c. low-sodium chicken broth
1 tbsp. Dijon mustard
½ tsp. garlic powder
4 c. cooked shredded chicken (about 1¼ lb.)
1 c. frozen peas
1 (16.3-oz.) tube biscuit dough

1. Arrange a rack in center of oven; preheat to 375°. In a large skillet over medium-high heat, melt butter. Add onion, carrots, celery, thyme, ½ tsp. salt, and ½ tsp. pepper and cook, stirring often, until softened, about 7 minutes. Add flour and stir to coat vegetables. Cook, stirring occasionally, until warmed through, about 2 minutes more. Add milk, broth, mustard, garlic powder, and ½ tsp. salt, whisking to combine. Bring to a boil, then reduce heat to medium and simmer, stirring often, until sauce is thickened, 3 to 5 minutes. Fold in chicken and peas.
2. Transfer chicken mixture to a 13"-by-9" baking dish. Arrange biscuits on top of chicken mixture; season all over with salt and pepper.
3. Bake casserole until filling is bubbling and biscuits are golden brown and risen, 22 to 25 minutes. Let cool 5 minutes before serving.

—LAURA MANZANO

ERIK BERNSTEIN. FOOD STYLIST: LENA ABRAHAM.

BUFFALO CHICKEN & RICE CASSEROLE

SERVES 8

1 HR 30 MIN

1 tbsp. neutral oil
1 medium yellow onion, finely chopped
2 medium carrots, finely chopped
1 stalk celery, finely chopped
2 cloves garlic, finely chopped
1 tsp. garlic powder
1 tsp. onion powder
Kosher salt
Freshly ground black pepper
1½ c. long-grain white rice
1 (8-oz.) block cream cheese, softened
3 c. low-sodium chicken broth
3 c. shredded cooked chicken (about 1 lb.)
¾ c. store-bought Buffalo sauce
1 c. crushed Ritz crackers
1 c. shredded white cheddar (about 4 oz.)
Sliced scallions, blue cheese crumbles, and sour cream, for serving

1. Preheat oven to 400°. In a medium skillet over medium heat, heat oil. Add onion, carrots, and celery and cook, stirring occasionally, until softened, about 7 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute more. Add garlic powder and onion powder; season with salt and pepper. Add rice and cook, stirring frequently, until slightly toasted, about 2 minutes.

2. Transfer rice mixture to a 13"-by-9" baking dish. Add cream cheese and stir to combine. Add broth, chicken, and Buffalo sauce; season with salt and pepper and stir again to combine.

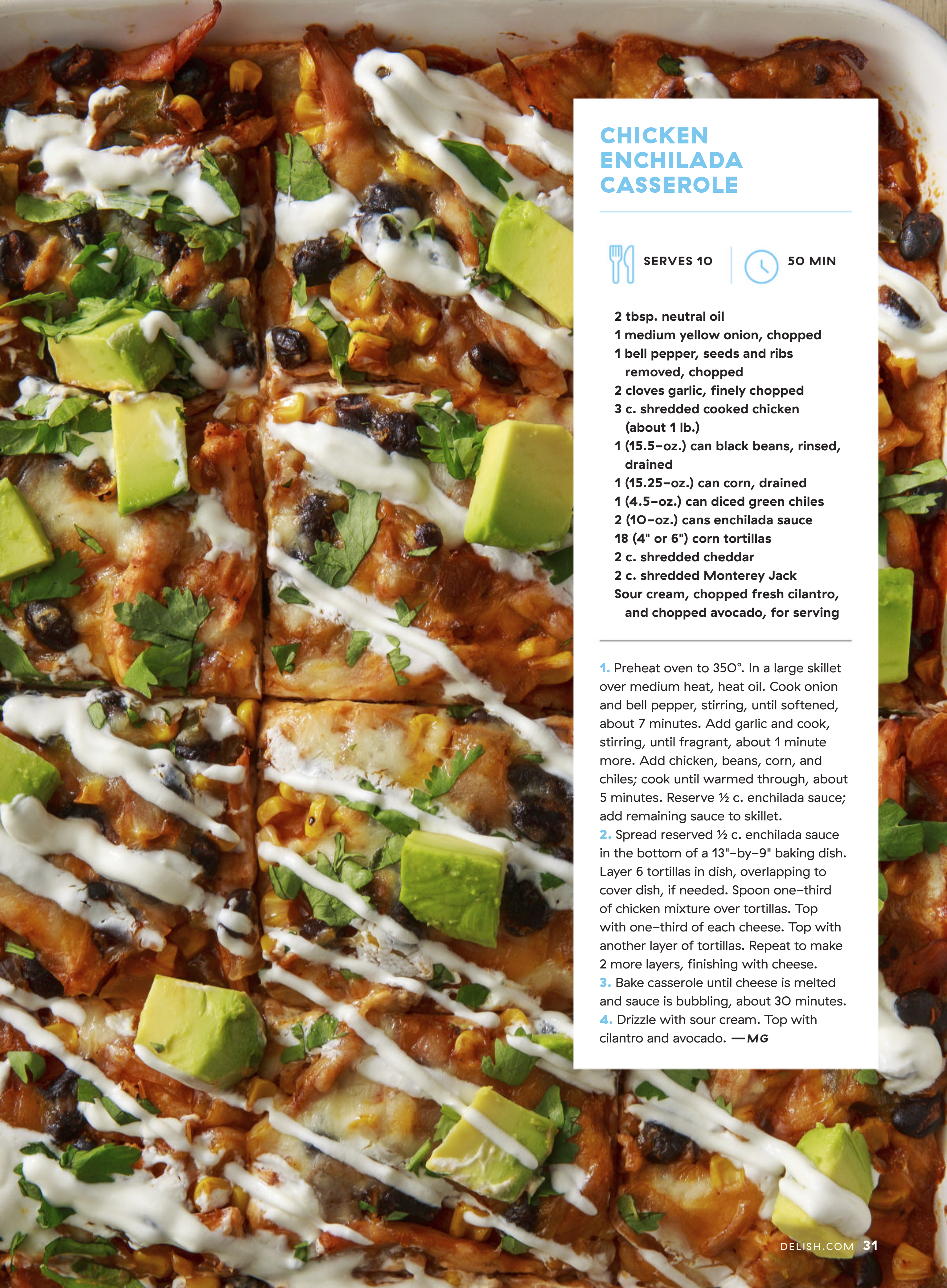
3. Cover dish with foil and bake casserole until rice is tender, 40 to 45 minutes.

4. Carefully remove foil. Stir casserole, then top with crackers and cheddar. Continue to bake, uncovered, until cheese is melted and crackers are darkened, about 10 minutes more. Let cool slightly.

5. Top with scallions and blue cheese. Serve with sour cream alongside.

—*MAKINZE GORE*

LEFT PAGE : LUCY SCHAEFFER. FOOD STYLIST: MAKINZE GORE. RIGHT PAGE: PARKER FEIERBACH.



CHICKEN ENCHILADA CASSEROLE

SERVES 10 | 50 MIN

2 tbsp. neutral oil
1 medium yellow onion, chopped
1 bell pepper, seeds and ribs removed, chopped
2 cloves garlic, finely chopped
3 c. shredded cooked chicken (about 1 lb.)
1 (15.5-oz.) can black beans, rinsed, drained
1 (15.25-oz.) can corn, drained
1 (4.5-oz.) can diced green chiles
2 (10-oz.) cans enchilada sauce
18 (4" or 6") corn tortillas
2 c. shredded cheddar
2 c. shredded Monterey Jack
Sour cream, chopped fresh cilantro, and chopped avocado, for serving

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1. Preheat oven to 350°. In a large skillet over medium heat, heat oil. Cook onion and bell pepper, stirring, until softened, about 7 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute more. Add chicken, beans, corn, and chiles; cook until warmed through, about 5 minutes. Reserve ½ c. enchilada sauce; add remaining sauce to skillet.

2. Spread reserved ½ c. enchilada sauce in the bottom of a 13"-by-9" baking dish. Layer 6 tortillas in dish, overlapping to cover dish, if needed. Spoon one-third of chicken mixture over tortillas. Top with one-third of each cheese. Top with another layer of tortillas. Repeat to make 2 more layers, finishing with cheese.

3. Bake casserole until cheese is melted and sauce is bubbling, about 30 minutes.

4. Drizzle with sour cream. Top with cilantro and avocado. —***MG***

CHAPTER

2

You can scale entire meals
in a single bound! It doesn't get
much better than that.

ONE POT (& PAN)

PERFECT CHICKEN ALFREDO
P. 48

ANDREW BUI. FOOD STYLIST: BARRETT WASHBURNE.

PASS THE DUTCH!

We throw all kinds of meals into Dutch ovens—for unbelievable results.

LUCY SCHAEFFER. FOOD STYLIST: SPENCER RICHARDS.

CHICKEN MADRAS

SERVES 4 TO 6

55 MIN

- 2 dried red chiles (preferably chiles de árbol)
- 1 (3") cinnamon stick, broken into pieces
- 4 whole cloves
- 1 tbsp. coriander seeds
- 2 tsp. fennel seeds
- 1 tsp. black peppercorns
- ½ tsp. cumin seeds
- 1 (28–oz.) can whole peeled tomatoes
- 2 tbsp. ghee or vegetable oil
- 2 yellow onions, chopped
- Kosher salt
- 2 green bird's eye chiles or 1 serrano chile, seeded if desired, very finely chopped
- 4 cloves garlic, finely chopped
- 2 tbsp. finely chopped peeled ginger
- 2 lb. boneless, skinless chicken breasts, cut into 1" pieces
- 1 (14.5–oz.) can coconut milk
- Cooked rice and torn fresh cilantro, for serving

1. In a medium skillet over medium heat, toast red chiles, cinnamon, cloves, coriander, fennel, peppercorns, and cumin, tossing occasionally, until fragrant and darker in color, 3 to 4 minutes. Transfer to a small bowl and let cool completely. Grind to a powder in a spice mill or with a mortar and pestle.

2. Pour tomatoes with their juices into a large bowl. Using clean hands, tear tomatoes into 3 to 4 pieces each.

3. In a large pot over medium heat, heat ghee. Add onion and ½ tsp. salt and cook, stirring occasionally, until softened and beginning to brown around the edges, 8 to 10 minutes. Add green chiles, garlic, and ginger and cook, stirring, until fragrant, about 1 minute more.

4. Add chicken and ½ tsp. salt and stir to combine. Stir in spice blend, tomatoes with their juices, and milk. Bring to a boil over high heat, then reduce heat to medium–low and simmer, stirring occasionally, until chicken is cooked through and sauce is thickened, 10 to 15 minutes; season with salt, if needed.

5. Divide rice among plates. Spoon chicken and sauce over. Top with cilantro. —***TAYLOR ANN SPENCER***

CREAMY GOCHUJANG WHITE CHICKEN CHILI

SERVES 4 | 50 MIN

1 tbsp. extra-virgin olive oil
1 small yellow onion, finely chopped
3 cloves garlic, thinly sliced
2 tbsp. finely chopped peeled ginger
4 c. low-sodium chicken broth
2 boneless, skinless chicken breasts (about 1 lb. total), cut in half crosswise
2 (15-oz.) cans cannellini beans, drained, rinsed
1 (4.5-oz.) can green chiles
4 oz. cream cheese, cubed
¼ c. gochujang
1 tsp. dried oregano
1 tsp. ground cumin
Kosher salt
Freshly ground black pepper
1 (10-oz.) bag frozen corn
¼ c. chopped fresh cilantro leaves, plus more for serving
1½ tsp. toasted sesame oil
Tortilla chips, shredded cheddar, sour cream, kimchi, sliced scallions, chopped avocado, and toasted sesame seeds, for serving

1. In a large pot over medium heat, heat olive oil. Cook onion, stirring occasionally, until softened, 8 to 10 minutes. Add garlic and ginger and cook, stirring, until fragrant, about 2 minutes.

2. Pour in broth. Add chicken, beans, green chiles, cream cheese, gochujang, oregano, cumin, 1¼ tsp. salt, and a few grinds of pepper. Bring to a boil, then reduce heat to medium and simmer until chicken is tender and just cooked through, 10 to 12 minutes.

3. Transfer chicken to a plate and shred with 2 forks. Smash about one-quarter of beans in chili with the back of a spoon. Return shredded chicken to pot and add corn. Bring to a simmer and cook until chicken and corn are warmed through, 4 to 6 minutes. Remove from heat and stir in cilantro and sesame oil.

4. Ladle chili into bowls. Top with chips, cheddar, sour cream, kimchi, scallions, avocado, sesame seeds, and more cilantro. —***LAURA REGE***

ANDREW BUI. FOOD STYLIST: SPENCER RICHARDS.

ONE POT (& PAN)

PARKER FEIERBACH.

SIMPLE COQ AU VIN

SERVES 4 TO 6

1 HR 30 MIN

3 lb. bone-in, skin-on chicken thighs and drumsticks
Kosher salt
Freshly ground black pepper
6 strips thick-cut bacon, cut into 1" pieces
8 oz. baby bella mushrooms, sliced
8 oz. pearl onions, peeled
1 large carrot, peeled, chopped
2 cloves garlic, finely chopped
1 tbsp. tomato paste
2 tbsp. all-purpose flour
2 c. red wine
1 c. low-sodium chicken broth
1 tbsp. brandy
1 small bunch thyme
3 tbsp. unsalted butter
Chopped fresh parsley, for serving

1. Preheat oven to 350°. Season chicken all over with salt and pepper.

2. In a large Dutch oven or heatproof pot over medium heat, cook bacon, stirring occasionally, until crispy, about 8 minutes. Using a slotted spoon, transfer to a paper towel-lined plate.

3. Working in batches if needed, in same pot over medium-high heat, cook chicken, turning occasionally, until skin is golden brown, 4 to 5 minutes per side. Transfer chicken to a plate. Drain all but 3 tbsp. fat from pot.

4. In same pot over medium-high heat, cook mushrooms, onions, and carrot, stirring occasionally, until golden, about 5 minutes. Add garlic and cook, stirring occasionally, until fragrant, about 1 minute more. Add tomato paste and stir to combine, then add flour and stir until vegetables are coated. Slowly pour in wine, broth, and brandy. Return chicken and half of bacon to pot. Add thyme; season with salt and pepper.

5. Bring to a boil, then cover pot and transfer to oven. Bake until chicken is cooked through and an instant-read thermometer inserted into thickest part registers 165°, 20 to 30 minutes.

6. Transfer chicken to a plate to keep warm. Return pot to stove and cook over medium heat. Add butter and simmer, stirring occasionally, until sauce is thickened, about 10 minutes.

7. Transfer chicken to a platter. Pour sauce over. Top with remaining bacon and parsley. —***MAKINZE GORE***

ADOBO CHICKEN & RICE

SERVES 4 TO 6 | 50 MIN

- 1½ lb. boneless, skinless chicken thighs (about 6)
- Kosher salt
- Freshly ground black pepper
- 1 tsp. ground cumin, divided
- 1 tsp. smoked paprika, divided
- 2 tbsp. extra-virgin olive oil
- 1 medium yellow onion, chopped
- 6 cloves garlic, finely chopped
- 1¼ c. long-grain white rice
- ¼ c. apple cider vinegar
- 2½ c. low-sodium chicken broth
- 2 chipotle chiles in adobo, chopped, plus ¼ c. adobo sauce
- 1 tsp. dried oregano
- 1 tsp. garlic powder
- ½ tsp. onion powder
- 1 bunch Tuscan kale, ribs and stems removed, chopped
- Chopped fresh cilantro, for serving

1. Season chicken with salt, black pepper, ½ tsp. cumin, and ½ tsp. paprika.
2. In a large pot over medium-high heat, heat oil. Cook chicken, turning occasionally, until golden brown, about 5 minutes per side. Transfer to a plate to keep warm.
3. Reduce heat to medium and cook onion, stirring, until softened, about 7 minutes. Add garlic and cook, stirring occasionally, until fragrant, about 1 minute. Add rice and cook, stirring occasionally, until toasted, about 2 minutes. Add vinegar and stir until evaporated, about 1 minute more.
4. Add broth, chiles, adobo sauce, oregano, garlic powder, onion powder, and remaining ½ tsp. cumin and ½ tsp. paprika. Return chicken to pot and bring to a boil, then reduce heat to medium-low and bring to a simmer. Cover and cook until rice is tender and chicken is cooked through, about 15 minutes.
5. Transfer chicken to a clean plate. Stir kale into rice mixture until wilted.
6. Return chicken to pot. Top with cilantro. —*MG*

LUCY SCHAEFFER. FOOD STYLIST: MAKINZE GORE.

CHICKEN CACCIATORE

SERVES 4 | 40 MIN

- 8 bone-in, skin-on chicken thighs
- Kosher salt
- Freshly ground black pepper
- Extra-virgin olive oil, for drizzling
- 1 yellow onion, chopped
- 2 carrots, sliced
- 8 oz. mushrooms, sliced
- 3 cloves garlic, finely chopped
- 6 sprigs thyme
- ½ c. dry white wine
- 1 (28-oz.) can crushed tomatoes
- 3 tbsp. drained capers
- ¼ c. chopped fresh parsley

1. Preheat a large Dutch oven over high heat. Pat chicken dry; season with salt and pepper, then drizzle with oil. Working in batches, cook chicken skin side down, turning halfway through, until skin is crisp and golden brown, about 5 minutes per side. Transfer to a plate skin side up.

2. Reduce heat to medium-high. Drizzle pot with oil. Cook onion, carrots, mushrooms, garlic, and thyme, stirring occasionally, until slightly softened, 3 to 4 minutes. Add wine and bring to a boil while scraping bottom of pot. Reduce heat to medium-low. Add tomatoes and capers; season with salt and pepper. Arrange chicken in pot skin side up in a single layer. Cover and simmer until sauce is thickened and chicken is cooked through, 15 to 20 minutes.

4. Uncover, top with parsley, then serve in pot. —***JUDY KIM***

Don't have white wine? A dry red like merlot or chianti also work (in fact, some Italians swear by it!).

ANDREW BUI.

HEY, HOME

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

SKiLLET!

One-pan recipes that will become your weeknight BFFs.

BALSAMIC CHICKEN & ASPARAGUS

SERVES 4 | 20 MIN

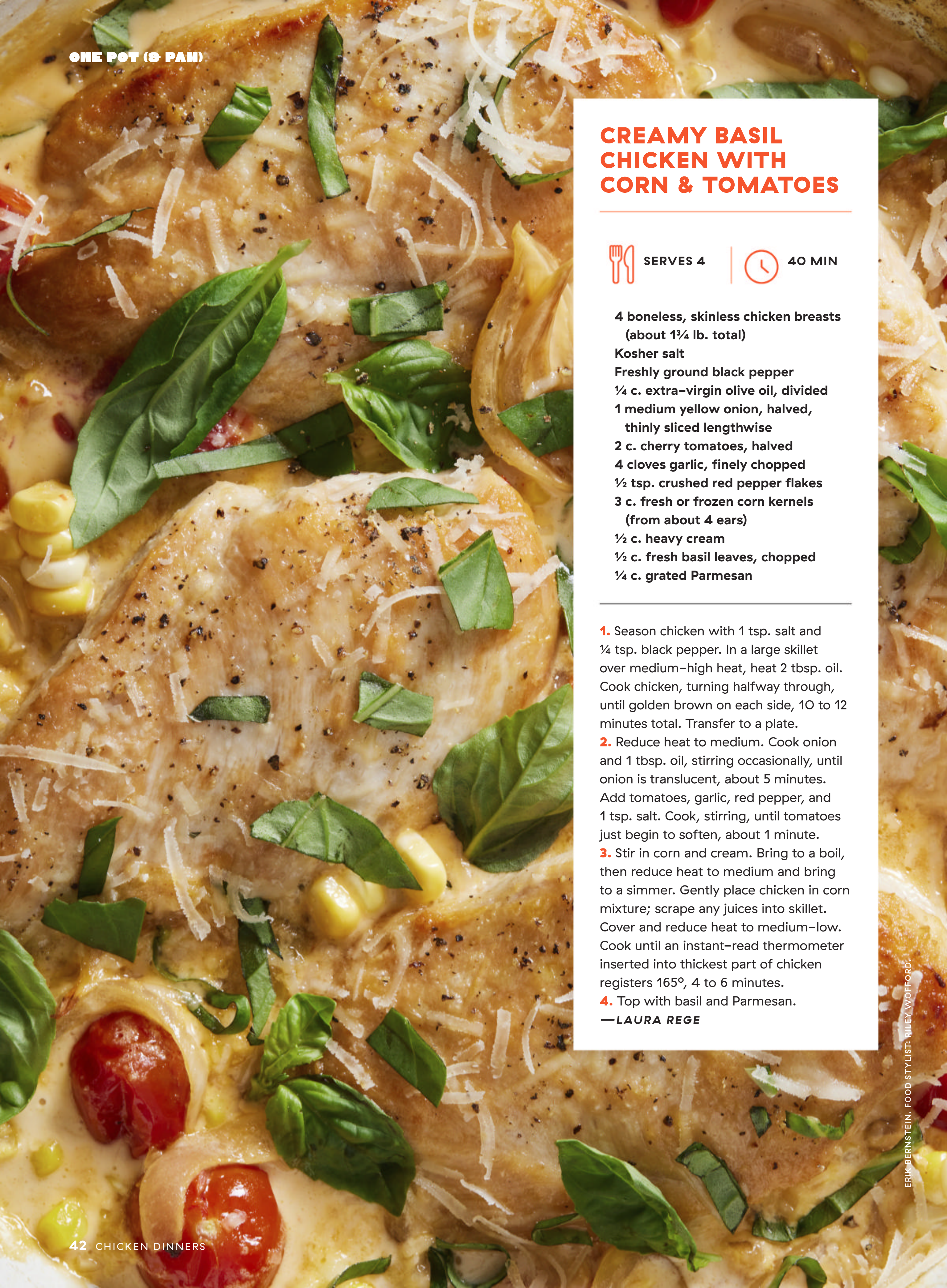
¼ c. balsamic vinegar
2 cloves garlic, finely chopped
1 tbsp. Dijon mustard
1 tbsp. honey
Pinch of crushed red pepper flakes
¼ c. extra-virgin olive oil, divided
2 lb. boneless, skinless chicken breast tenders
Kosher salt
Freshly ground black pepper
1 lb. asparagus, trimmed
1 pt. cherry tomatoes, halved

1. In a small bowl, whisk vinegar, garlic, mustard, honey, red pepper, and 2 tbsp. oil until combined.

2. In a large skillet over medium heat, heat remaining 2 tbsp. oil. Add chicken, season with salt and black pepper, and cook, turning occasionally, until golden brown, about 3 minutes per side. Transfer to a plate.

3. In same skillet over medium heat, combine asparagus and tomatoes; season with salt and black pepper. Cook, stirring occasionally, until asparagus is bright green and tomatoes are slightly wilted, about 5 minutes.

4. Move veggies to one side, add chicken, and pour in vinaigrette. Cook, tossing, until chicken is cooked through and vinaigrette is thickened, about 5 minutes more. —***RIAN HANDLER***



CREAMY BASIL CHICKEN WITH CORN & TOMATOES

SERVES 4 | 40 MIN

4 boneless, skinless chicken breasts (about 1¾ lb. total)
Kosher salt
Freshly ground black pepper
¼ c. extra-virgin olive oil, divided
1 medium yellow onion, halved, thinly sliced lengthwise
2 c. cherry tomatoes, halved
4 cloves garlic, finely chopped
½ tsp. crushed red pepper flakes
3 c. fresh or frozen corn kernels (from about 4 ears)
½ c. heavy cream
½ c. fresh basil leaves, chopped
¼ c. grated Parmesan

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1. Season chicken with 1 tsp. salt and ¼ tsp. black pepper. In a large skillet over medium-high heat, heat 2 tbsp. oil. Cook chicken, turning halfway through, until golden brown on each side, 10 to 12 minutes total. Transfer to a plate.

2. Reduce heat to medium. Cook onion and 1 tbsp. oil, stirring occasionally, until onion is translucent, about 5 minutes. Add tomatoes, garlic, red pepper, and 1 tsp. salt. Cook, stirring, until tomatoes just begin to soften, about 1 minute.

3. Stir in corn and cream. Bring to a boil, then reduce heat to medium and bring to a simmer. Gently place chicken in corn mixture; scrape any juices into skillet. Cover and reduce heat to medium-low. Cook until an instant-read thermometer inserted into thickest part of chicken registers 165°, 4 to 6 minutes.

4. Top with basil and Parmesan.

—*LAURA REGE*

ERIK BERNSTEIN. FOOD STYLIST: RILEY WOFFORD.

SHAWARMA CHICKEN & ORZO

SERVES 4 | 45 MIN

- 1½ lb. boneless, skinless chicken breasts, cut into strips
- 1 tbsp. ground coriander
- 1 tbsp. smoked paprika
- ½ tsp. crushed red pepper flakes
- ½ tsp. ground cinnamon
- Kosher salt
- Freshly ground black pepper
- 5 tbsp. extra-virgin olive oil, divided
- 6 cloves garlic, finely chopped
- 4 c. low-sodium chicken broth
- 12 oz. orzo (about 2 c.)
- ¼ c. finely chopped fresh dill, plus more for serving
- ½ English cucumber, halved lengthwise, thinly sliced
- 2 c. cherry or grape tomatoes, halved
- ½ c. crumbled feta (about 2 oz.)
- 1 tbsp. fresh lemon juice

1. In a large bowl, toss chicken, coriander, paprika, red pepper, cinnamon, ¾ tsp. salt, and ¼ tsp. black pepper until combined.
2. In a large skillet over medium heat, heat 2 tbsp. oil. Cook half of chicken mixture, tossing occasionally, until just cooked through, 2 to 3 minutes per side. Transfer to a plate. Repeat with 2 tbsp. oil and remaining chicken mixture.
3. Wipe any dark bits from pan, if needed. Return skillet to medium heat. Cook garlic and 1 tbsp. oil, stirring occasionally, until garlic is fragrant, about 1 minute. Stir in broth, orzo, and ½ tsp. salt. Bring to a boil, then reduce heat to medium-low and simmer, stirring frequently, until liquid is mostly absorbed and orzo is tender, 12 to 14 minutes.
4. Remove skillet from heat, stir in dill, and top with chicken mixture.
5. In a medium bowl, toss cucumber, tomatoes, feta, lemon juice, remaining 1 tbsp. oil, and a pinch of salt. Spoon cucumber salad over chicken mixture. Top with more dill. —***LR***

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

CREAMY SPINACH-ARTICHOKE CHICKEN PASTA

SERVES 6

45 MIN

- 4 boneless, skinless chicken breasts (about 2 lb. total)
- 1 tsp. Italian seasoning
- Kosher salt
- Freshly ground black pepper
- 2 tbsp. extra-virgin olive oil
- 1 medium shallot, chopped
- 3 cloves garlic, finely chopped
- 3 c. low-sodium chicken broth
- 1 lb. penne pasta
- 1 (14-oz.) can artichoke hearts, chopped
- 1½ c. heavy cream
- 1 tsp. dried oregano
- Pinch of crushed red pepper flakes
- 1 c. shredded mozzarella
- ¼ c. finely grated Parmesan (about ½ oz.), plus more for serving
- 5 oz. baby spinach

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1. Season chicken all over with Italian seasoning, salt, and black pepper. In a large, high-sided skillet over medium-high heat, heat oil. Cook chicken, turning occasionally, until golden brown, about 5 minutes per side. Transfer to a plate.

2. Reduce heat to medium. Cook shallots, stirring occasionally, until softened, about 5 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute more. Add broth, pasta, artichokes, cream, oregano, and red pepper; season with salt and black pepper and stir to combine. Return chicken to skillet. Bring to a boil, cover, and reduce heat to medium-low. Simmer, stirring occasionally, until pasta is al dente and chicken is cooked through, 12 to 15 minutes. Transfer chicken to a cutting board.

3. Add mozzarella and Parmesan to skillet and stir until combined and melted, then add spinach and stir until wilted.

4. Slice chicken and return to skillet. Toss to combine, then top with more Parmesan. —***MAKINZE GORE***

RACHEL VANNI. FOOD STYLIST: MAKINZE GORE.

Stuff this cheesy mixture into a grilled cheese or quesadilla for the ultimate meal.

FRENCH ONION CHICKEN

SERVES 4 | **45 MIN**

- **3 tbsp. extra-virgin olive oil, divided**
- **1 large yellow onion, thinly sliced**
- **2 tsp. chopped fresh thyme**
- **Kosher salt**
- **Freshly ground black pepper**
- **2 cloves garlic, finely chopped**
- **1¾ lb. boneless, skinless chicken breasts, cut into 1" pieces**
- **2 tbsp. all-purpose flour**
- **½ tsp. dried oregano**
- **1½ c. low-sodium beef broth**
- **1 c. shredded Gruyère**
- **Chopped fresh parsley, for serving**

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1. In a large skillet over medium heat, heat 2 tbsp. oil. Add onion and thyme; season with salt and pepper. Reduce heat to medium-low and cook, stirring occasionally, until onions are caramelized and jammy, about 25 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute more. Transfer onion mixture to a medium bowl. Wipe skillet clean.

2. In a large bowl, season chicken with salt and pepper. Add flour and oregano and toss to combine. In same skillet over medium-high heat, heat remaining 1 tbsp. oil. Cook chicken, stirring occasionally, until golden brown and mostly cooked through, about 8 minutes.

3. Add broth and onion mixture to skillet. Bring to a boil, then reduce heat to medium-low and simmer until chicken is cooked through and broth is slightly reduced, about 10 minutes.

4. Add cheese, cover, and cook until cheese is melted, about 2 minutes. Remove from heat, then top with parsley.

—LAUREN MIYASHIRO

BRYCE JOHNSON.

GREEN CHILE CHICKEN ENCHILADAS

SERVES 6 | 50 MIN

2 tbsp. lard or unsalted butter
2 tbsp. neutral oil
2 poblano chiles, seeded, finely chopped
1 medium white onion, finely chopped
4 cloves garlic, chopped
Kosher salt
3 (4-oz.) cans diced green chiles
2 c. low-sodium chicken broth
1 c. packed fresh cilantro leaves, plus more for serving
12 (6") corn tortillas
4 c. shredded rotisserie chicken, divided
1 (15-oz.) can black beans, drained, divided
1 c. shredded Monterey Jack or mozzarella (about 6 oz.), divided
Sour cream, sliced avocado, and sliced radishes, for serving

1. Preheat oven to 350°. In a large heatproof skillet over medium-high heat, heat lard and oil. Cook poblano chiles, onion, garlic, and 2 tsp. salt, stirring, until softened, 8 to 10 minutes.

2. Add green chiles and broth, scraping up bits from bottom of skillet. Bring to a simmer and cook, stirring occasionally, until sauce is slightly reduced, 4 to 6 minutes. Let cool slightly, then transfer chile mixture to a blender. Add cilantro and blend until smooth.

3. Place a tortilla directly on gas burner over high heat. Toast, turning once with tongs, until edges are slightly charred, about 30 seconds. Transfer to a cutting board. Repeat with remaining tortillas and stack them. Cut tortilla stack in half.

4. Coat bottom of skillet with one-third of sauce. Top with half of tortillas in an even layer, followed by 2 c. chicken, ¾ c. beans, and ¾ c. cheese. Pour another one-third of sauce over. Top with remaining tortillas, 2 c. chicken, and ¾ c. beans. Pour remaining sauce over and top with remaining ¼ c. cheese.

5. Bake enchiladas until warmed through and cheese is melted, 18 to 22 minutes.

6. Dollop with sour cream. Top with cilantro, avocado, and radishes.

—OLIVIA MACK MCCOOL

ERIK BERNSTEIN. FOOD STYLIST: MAKINZE GORE.

PERFECT CHICKEN ALFREDO

SERVES 4 | 30 MIN

- 2 tbsp. extra-virgin olive oil
- 2 boneless, skinless chicken breasts
- Kosher salt
- Freshly ground black pepper
- 1½ c. low-sodium chicken broth
- 1½ c. whole milk
- 2 cloves garlic, finely chopped
- 8 oz. fettuccine
- 1 c. finely grated Parmesan (about 2 oz.)
- ½ c. heavy cream
- Chopped fresh parsley, for serving

1. In a large skillet over medium-high heat, heat oil. Add chicken; season with salt and pepper. Cook, turning occasionally, until golden brown and cooked through, about 8 minutes per side. Transfer to a cutting board. Let rest 10 minutes, then slice.

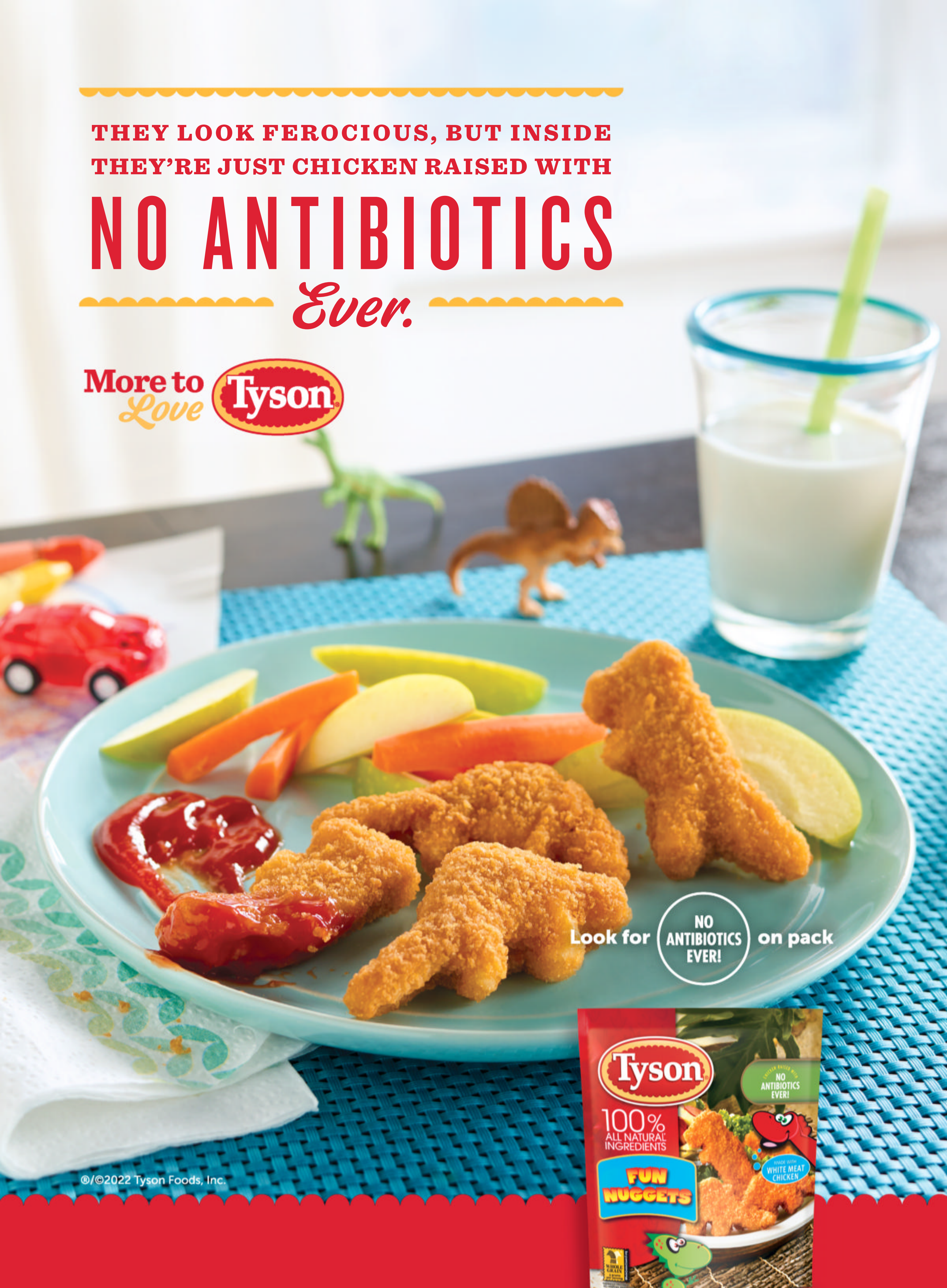
2. Add broth, milk, and garlic to skillet; season with salt and pepper. Bring to a simmer, add fettuccine, and cook, stirring frequently, until well combined, about 3 minutes. Continue to cook, tossing occasionally, until pasta is al dente, about 8 minutes more.

3. Stir in Parmesan and cream until combined. Simmer until sauce thickens, about 3 minutes.

4. Remove from heat and stir in chicken. Top with parsley. —***LENA ABRAHAM***

To make this super kid-friendly, add richness by swapping in heavy cream for at least half the milk—a move even the pickiest eaters can't refuse.

ANDREW BUI. FOOD STYLIST: LAURA REGE.


THEY LOOK FEROCIOUS, BUT INSIDE THEY'RE JUST CHICKEN RAISED WITH
NO ANTIBIOTICS
Ever.
More to Love
Tyson
Look for
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WHITE MEAT CHICKEN

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CHAPTER

3

FAST + FUN

When you
need to get a
dinner on
the table in
under an hour,
these meals
have your back.

CHICKEN CHEESESTEAKS

P. 58

ANDREW BUI. FOOD STYLIST: BARRETT WASHBURNE.

GARLICKY GREEK CHICKEN

SERVES 4 | 45 MIN

3 cloves garlic, finely chopped
Juice of 1 lemon
1 tsp. dried oregano
3 tbsp. extra-virgin olive oil, divided
1 lb. bone-in, skin-on chicken thighs
Kosher salt
Freshly ground black pepper
½ lb. asparagus, trimmed
1 zucchini, sliced into half-moons
1 lemon, sliced

1. In a large bowl, whisk garlic, lemon juice, oregano, and 2 tbsp. oil. Add chicken and toss to coat. Cover bowl and marinate in the refrigerator at least 15 minutes or up to 2 hours.

2. Preheat oven to 425°. In a large heatproof skillet over medium-high heat, heat remaining 1 tbsp. oil. Season chicken with salt and pepper. Arrange skin side down in skillet and pour in marinade. Cook, undisturbed, until skin is golden brown and crispy, about 10 minutes. Flip chicken, then add asparagus, zucchini, and lemons.

3. Transfer pan to oven and bake until chicken is cooked through and vegetables are tender, about 15 minutes.

—LAUREN MIYASHIRO

ERIK BERNSTEIN; FOOD STYLIST: MAKINZE GORE.

CHICKEN WONTONS IN CHILI OIL

MAKES 45 | 40 MIN

CHILI OIL

1 (1") piece ginger, peeled, grated
2 cloves garlic, finely chopped
2 tbsp. crushed red pepper flakes
2 tbsp. toasted sesame seeds
1 tbsp. packed light brown sugar
½ c. vegetable oil
3 tbsp. reduced-sodium soy sauce
Kosher salt

WONTONS

1 lb. ground chicken
4 scallions, finely chopped, plus more sliced for serving
1 (1") piece ginger, peeled, grated
1 clove garlic, finely chopped
2 tbsp. reduced-sodium soy sauce
1 tbsp. unseasoned rice vinegar
2 tsp. toasted sesame oil
1½ tsp. packed light brown sugar
Kosher salt
45 (3½") square wonton wrappers

1. Chili Oil: In a medium heatproof bowl, combine ginger, garlic, red pepper, sesame seeds, and brown sugar.

2. In a small skillet over medium heat, heat vegetable oil until shimmering. Pour oil over ginger mixture and stir until mixture stops sizzling. Stir in soy sauce and ½ tsp. salt. Let cool slightly.

3. Wontons: In a medium bowl, combine chicken, scallions, ginger, garlic, soy sauce, vinegar, sesame oil, brown sugar, and ¼ tsp. salt.

4. Spoon 1 heaping tsp. chicken mixture into center of a wonton wrapper. Lightly brush edges of wrapper with water and fold over filling to create a triangle. Pinch edges to seal. Wet one of the bottom corners of triangle with water. Fold two bottom corners of triangle over each other and press to seal corners together. Arrange in a single layer on a baking sheet. Repeat with remaining wrappers and filling.

5. Bring a large pot of water to a boil. Add half of wontons and cook until tender and chicken is cooked through (an instant-read thermometer should register 165°, or carefully open a wonton to check), about 3 minutes. Using a slotted spoon, transfer wontons to a colander set over a large heatproof bowl.

6. Return water to a boil and cook remaining wontons. Drain and return both batches of wontons to pot. Pour half of chili oil over and toss to coat.

7. Arrange wontons on a platter. Top with scallions. Serve with remaining chili oil alongside. —***LAURA REGE***

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

PESTO CHICKEN

SERVES 4

45 MIN

2 c. tightly packed fresh basil leaves
½ c. extra-virgin olive oil
¼ c. toasted pine nuts
2 cloves garlic, finely chopped
Kosher salt
½ c. finely grated Parmesan (about 1 oz.)
1 tsp. fresh lemon juice
Cooking spray
4 boneless, skinless chicken breasts (about 2 lb. total)
Freshly ground black pepper
½ c. shredded mozzarella

1. Preheat oven to 400°. In a food processor, process basil, oil, pine nuts, garlic, and ½ tsp. salt until smooth. Transfer basil mixture to a medium bowl and stir in Parmesan and lemon juice; season with more salt, if needed.

2. Grease an 11"-by-8" baking dish with cooking spray. Pat chicken dry with paper towels; season with 1 tsp. salt and ¼ tsp. pepper. Arrange in a single layer in prepared dish. Spread pesto all over chicken, spooning a bit more over top.

3. Bake chicken 15 minutes. Top with mozzarella, then continue to bake until an instant-read thermometer inserted into thickest part of chicken registers 165° and cheese is melted, 5 to 8 minutes. —***MARY RUPP***

LUCY SCHAEFFER. FOOD STYLIST: SPENCER RICHARDS.

CASHEW CHICKEN

SERVES 4 | 50 MIN

- 2 tbsp. cornstarch
- 1 tbsp. Shaoxing cooking wine
- 2 tbsp. Chinese soy sauce, divided
- 1 lb. boneless, skinless chicken breasts, cut into 1" pieces
- ½ c. vegetable oil
- 1 tsp. toasted sesame oil
- 1 tbsp. finely grated garlic
- 2 tsp. finely grated peeled ginger
- ¼ c. (or more) cold water
- 3 tbsp. hoisin sauce
- 1 tbsp. Chinese black vinegar
- 2 scallions, sliced ½" thick, plus more for serving
- ¾ c. unsalted roasted cashews
- Steamed white rice, for serving

1. In a medium bowl, whisk cornstarch, cooking wine, and 1 tbsp. soy sauce. Add chicken; toss to coat. Refrigerate at least 20 minutes or up to 1 hour.

2. In a large wok or skillet over medium-high heat, heat vegetable oil. Fry chicken, tossing, until golden brown and almost cooked through, about 8 minutes. Transfer to paper towels.

3. Wipe out wok, then heat sesame oil over medium heat. Cook garlic and ginger, stirring, until fragrant, about 1 minute. Add water, hoisin sauce, vinegar, and remaining 1 tbsp. soy sauce and bring to a simmer. Add scallions and cook, tossing constantly, until slightly wilted, about 1 minute. Fold in chicken and cashews and cook, tossing occasionally and adding more water if sauce is too thick, until chicken is cooked through, about 5 minutes.

4. Divide rice among plates. Top with chicken mixture, then sprinkle with scallions. —*FZ*

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

MARRY ME CHICKEN

SERVES 4

40 MIN

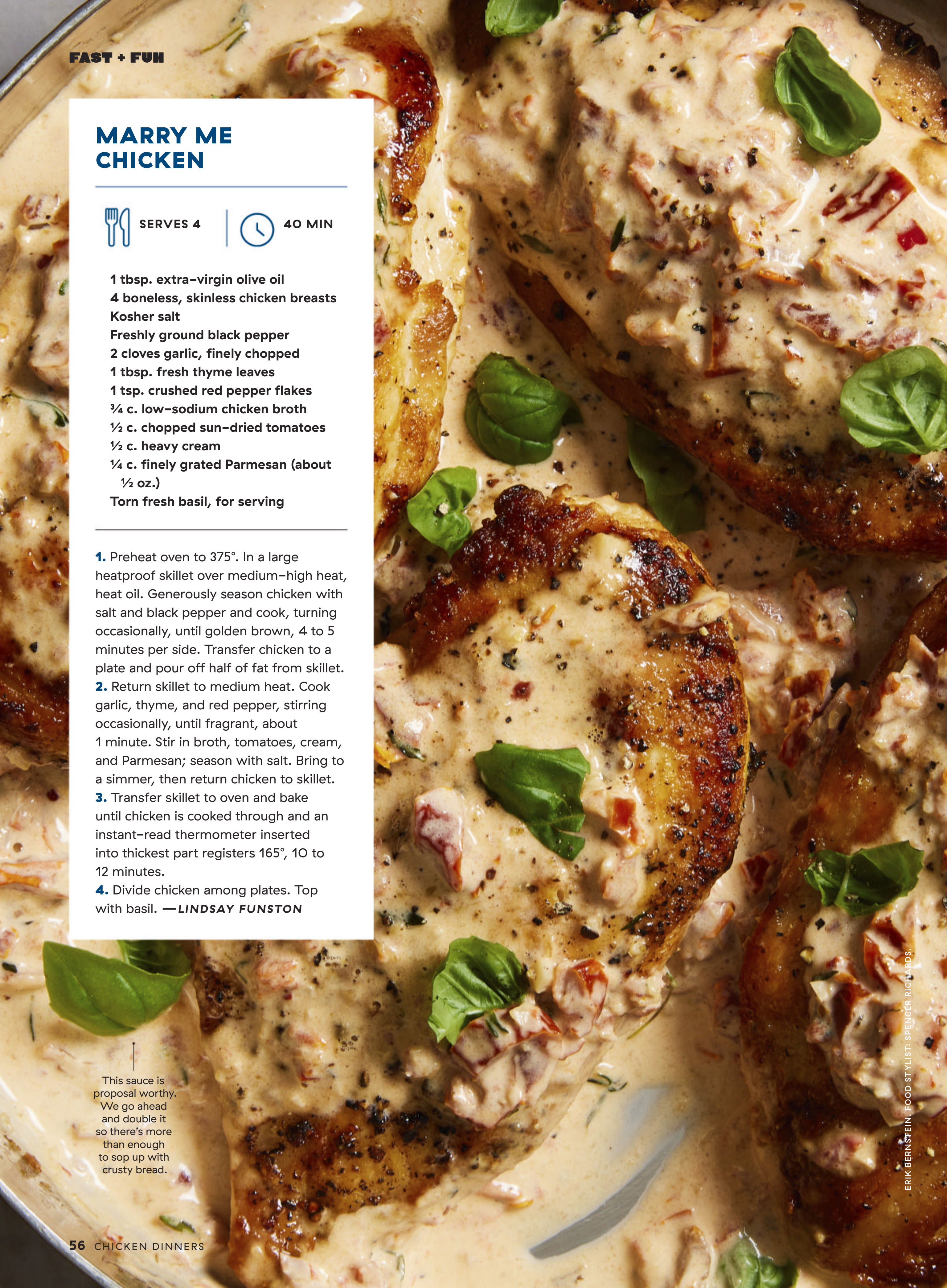
1 tbsp. extra-virgin olive oil
4 boneless, skinless chicken breasts
Kosher salt
Freshly ground black pepper
2 cloves garlic, finely chopped
1 tbsp. fresh thyme leaves
1 tsp. crushed red pepper flakes
¾ c. low-sodium chicken broth
½ c. chopped sun-dried tomatoes
½ c. heavy cream
¼ c. finely grated Parmesan (about ½ oz.)
Torn fresh basil, for serving

1. Preheat oven to 375°. In a large heatproof skillet over medium-high heat, heat oil. Generously season chicken with salt and black pepper and cook, turning occasionally, until golden brown, 4 to 5 minutes per side. Transfer chicken to a plate and pour off half of fat from skillet.

2. Return skillet to medium heat. Cook garlic, thyme, and red pepper, stirring occasionally, until fragrant, about 1 minute. Stir in broth, tomatoes, cream, and Parmesan; season with salt. Bring to a simmer, then return chicken to skillet.

3. Transfer skillet to oven and bake until chicken is cooked through and an instant-read thermometer inserted into thickest part registers 165°, 10 to 12 minutes.

4. Divide chicken among plates. Top with basil. —***LINDSAY FUNSTON***



This sauce is proposal worthy. We go ahead and double it so there's more than enough to sop up with crusty bread.

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

ANDREW BUI. FOOD STYLIST: BROOKE CAISON.

CHICKEN PATTIES

SERVES 6 | 30 MIN

HONEY MUSTARD MAYO

½ c. mayonnaise
¼ c. yellow mustard
1 tbsp. honey
¼ tsp. smoked paprika
Kosher salt

CHICKEN PATTIES & ASSEMBLY

1 lb. ground chicken
1 shallot, finely chopped
1 tbsp. all-purpose flour
2 tsp. garlic powder
Kosher salt
Freshly ground black pepper
1 c. finely crushed cornflakes
Vegetable oil, for frying (about 2 c.)
6 hamburger buns
½ head iceberg lettuce, shredded
Sliced beefsteak tomatoes and bread-and-butter pickles, for serving

1. Honey Mustard Mayo: In a medium bowl, mix mayonnaise, mustard, honey, and paprika; season with salt. Refrigerate until ready to use.

2. Chicken Patties & Assembly: In large bowl, mix chicken, shallot, flour, garlic powder, salt, and pepper. Form into 6 (3-oz.) patties.

3. In a shallow bowl, spread cornflakes in an even layer. Press patties into cornflakes to coat both sides.

4. Into a large Dutch oven fitted with a deep-fry thermometer, pour oil to a depth of 1". Heat over medium-high heat until thermometer registers 350°. Working in batches, cook patties, flipping once, until golden brown and cooked through, 2 to 3 minutes per side. Transfer patties to a paper towel-lined plate; season with salt.

5. Spread honey mustard mayo on cut sides of each bun. Place lettuce on bottom bun; top with tomato, a chicken patty, and pickles and close with top bun.

—*FRANCESCA ZANI*

CHICKEN CHEESESTEAKS

SERVES 4 | 25 MIN

1 tbsp. extra-virgin olive oil
3 red and green bell peppers, seeds and ribs removed, chopped
1 large yellow onion, chopped
Kosher salt
Freshly ground black pepper
1 lb. boneless, skinless chicken breasts, thinly sliced
1 tbsp. Italian seasoning
6 slices provolone
4 hoagie rolls

1. In a large skillet over medium heat, heat oil. Add bell peppers and onion; season with salt and pepper. Cook, stirring occasionally, until very soft, about 10 minutes.

2. Add chicken and Italian seasoning and stir to combine. Cook, stirring, until chicken is golden brown and no longer pink inside, about 10 minutes.

3. Top chicken and vegetables with provolone. Cover pan and cook until cheese is melted, about 1 minute.

4. Spoon chicken mixture into hoagie rolls to serve. —***LF***

ANDREW BUI. FOOD STYLIST: BARRETT WASHBURNE.

MELT-IN-YOUR-MOUTH CHICKEN

SERVES 6 | 55 MIN

1 c. sour cream
¾ c. finely grated Parmesan (about 1½ oz.)
¼ c. mayonnaise
1 tsp. garlic powder
1 tsp. sweet paprika
¼ tsp. onion powder
⅛ tsp. cayenne pepper
Kosher salt
Freshly ground black pepper
Cooking spray
6 boneless, skinless chicken breasts (about 2¾ lb. total)
Chopped fresh parsley, for serving

1. Preheat oven to 375°. In a medium bowl, combine sour cream, Parmesan, mayonnaise, garlic powder, paprika, onion powder, cayenne, ¼ tsp. salt, and ¼ tsp. black pepper.
2. Grease a 13"-by-9" baking dish with cooking spray. Season chicken all over with 1½ tsp. salt, then arrange in a single layer in prepared dish. Spread sour cream mixture over top of chicken.
3. Bake chicken until top of sour cream mixture is golden brown and an instant-read thermometer inserted into thickest part of chicken registers 165°, 30 to 35 minutes. Top with parsley.

—*LR*

Baking chicken in a combination of garlicky sour cream and mayo yields ridiculously tender results in this Pinterest-famous recipe.

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

TERIYAKI PINEAPPLE BOWLS

SERVES 2

40 MIN

- 1 small pineapple
- ⅓ c. reduced-sodium soy sauce
- 3 cloves garlic, finely chopped
- 3 tbsp. packed light brown sugar
- 2 tsp. finely chopped peeled ginger
- 1 tsp. toasted sesame oil
- ¾ lb. boneless, skinless chicken breasts, chopped
- Kosher salt
- 1 tbsp. vegetable oil
- 2 tsp. cornstarch
- 2 tsp. water
- 2 c. cooked white rice
- Toasted sesame seeds and thinly sliced scallions, for serving

1. Slice pineapple in half lengthwise, leaving stem intact. Cut fruit around the border, angling knife toward the middle, then make a few cuts across. Scoop chunks out with a spoon; reserve about 1 tbsp. pineapple juice for sauce. Chop pineapple into smaller pieces for serving.

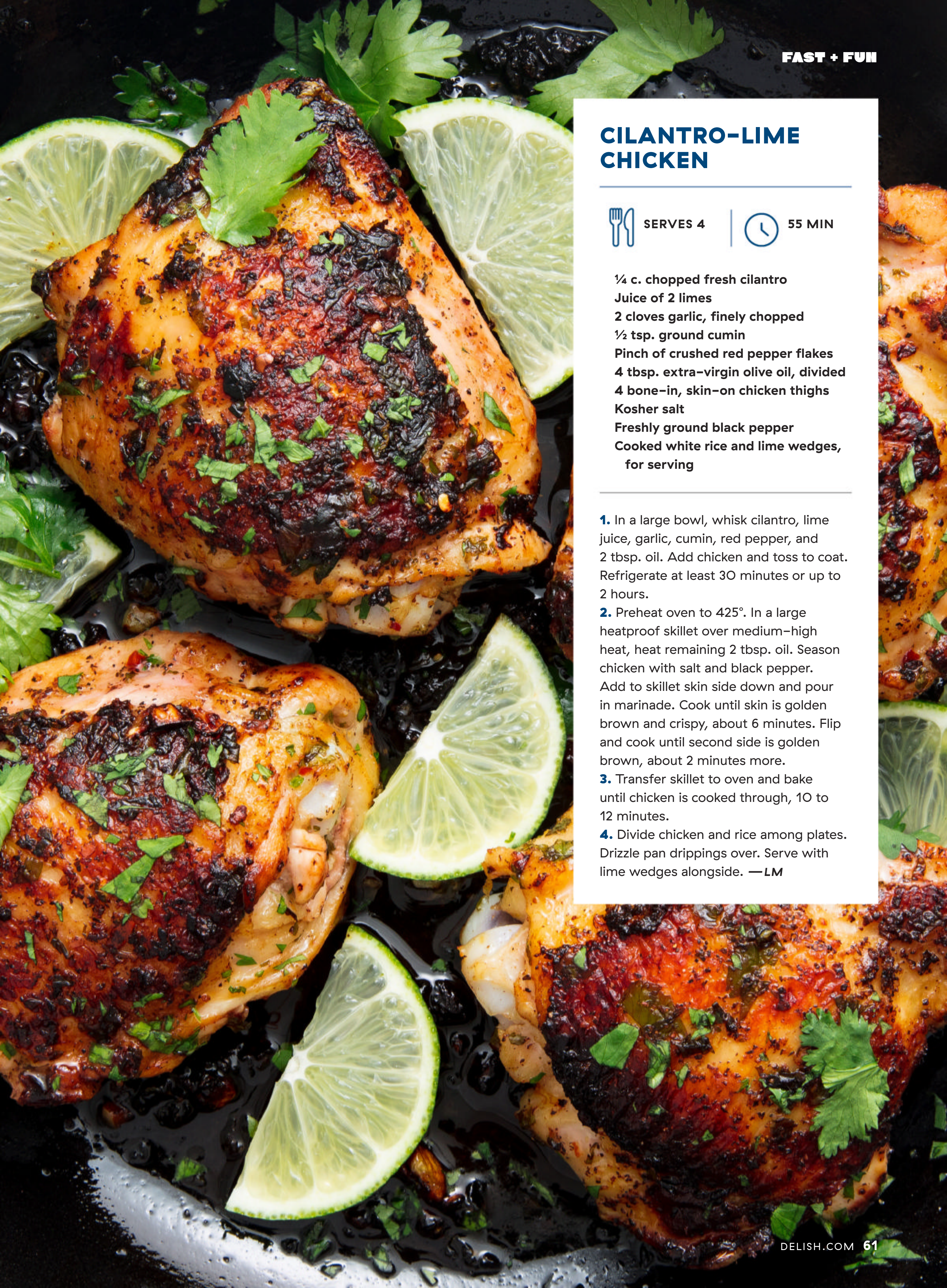
2. In a small bowl, whisk reserved pineapple juice, soy sauce, garlic, brown sugar, ginger, and sesame oil.

3. Season chicken with salt. In a large skillet over medium-high heat, heat vegetable oil. Add chicken in an even layer and cook until golden brown, about 3 minutes. Flip and cook until second side is golden brown, about 3 minutes. Pour sauce over and bring to a simmer.

4. In a small bowl, whisk cornstarch and water, then stir into sauce. Simmer until sauce is thickened and chicken is cooked through, 8 to 10 minutes.

5. Divide rice and chicken between pineapple bowls. Top with chopped pineapple, sesame seeds, and scallions. ***—LM***

PARKER FEIERBACH.



CILANTRO-LIME CHICKEN

SERVES 4 | 55 MIN

¼ c. chopped fresh cilantro
Juice of 2 limes
2 cloves garlic, finely chopped
½ tsp. ground cumin
Pinch of crushed red pepper flakes
4 tbsp. extra-virgin olive oil, divided
4 bone-in, skin-on chicken thighs
Kosher salt
Freshly ground black pepper
Cooked white rice and lime wedges, for serving

1. In a large bowl, whisk cilantro, lime juice, garlic, cumin, red pepper, and 2 tbsp. oil. Add chicken and toss to coat. Refrigerate at least 30 minutes or up to 2 hours.

2. Preheat oven to 425°. In a large heatproof skillet over medium-high heat, heat remaining 2 tbsp. oil. Season chicken with salt and black pepper. Add to skillet skin side down and pour in marinade. Cook until skin is golden brown and crispy, about 6 minutes. Flip and cook until second side is golden brown, about 2 minutes more.

3. Transfer skillet to oven and bake until chicken is cooked through, 10 to 12 minutes.

4. Divide chicken and rice among plates. Drizzle pan drippings over. Serve with lime wedges alongside. —*LM*

DRUM SOLO

Using this super-flavorful cut for an easy weeknight dinner is totally our jam.

ANDREW BUI. FOOD STYLIST: MAKINZE GORE.

GARLIC & BROWN SUGAR DRUMSTICKS

SERVES
4 TO 6

40 MIN

- 10 chicken drumsticks (about 2½ lb. total), patted dry
- ½ c. packed light brown sugar
- 2 tbsp. ketchup
- 2 tbsp. reduced-sodium soy sauce
- ¾ tsp. garlic powder
- 2 scallions, thinly sliced
- 2 tsp. toasted sesame seeds

1. Preheat oven to 425°. Arrange chicken in a 13"-by-9" baking dish. In a medium bowl, combine brown sugar, ketchup, soy sauce, and garlic powder. Spoon brown sugar mixture over drumsticks.

2. Bake chicken, basting with pan juices after 20 minutes, until chicken is cooked through and sauce is slightly thickened, 25 to 30 minutes.

3. Transfer chicken to a platter. Spoon any remaining pan juices over chicken. Sprinkle with scallions and sesame seeds. ***—LAURA REGE***

GREEK CHICKEN DRUMSTICKS WITH CREAMY ORZO

SERVES 4 | **55 MIN**

6 chicken drumsticks (about 1½ lb. total)
Kosher salt
Freshly ground black pepper
4 tbsp. extra-virgin olive oil, divided
1 medium shallot, finely chopped
8 oz. orzo
3 cloves garlic, finely chopped
½ c. dry white wine
2 c. low-sodium chicken broth
½ c. heavy cream
1 tsp. finely grated lemon zest
2 tbsp. fresh lemon juice
2 c. halved cherry or grape tomatoes
4 oz. crumbled feta (about 1 c.)
½ c. Kalamata olives (about 3 oz.), pitted, coarsely chopped
¼ c. coarsley chopped fresh dill
Lemon wedges, for serving

1. Preheat oven to 425°. Season chicken with 1½ tsp. salt and ¼ tsp. pepper.

2. In a large heatproof skillet over medium-high heat, heat 2 tbsp. oil. Cook chicken, turning, until golden brown on both sides, about 12 minutes. Transfer to a plate. Wipe out skillet.

3. In same skillet over medium heat, heat remaining 2 tbsp. oil. Cook shallot, stirring occasionally, until translucent, about 2 minutes. Add orzo and garlic and cook, stirring, until orzo is lightly toasted and garlic is fragrant, about 2 minutes. Add wine and bring to a boil. Cook, stirring occasionally, until liquid is almost evaporated, about 1 minute more.

4. Add broth, cream, lemon zest, lemon juice, and ½ tsp. salt. Bring to a boil, then nestle chicken back into skillet.

5. Transfer to oven and bake, uncovered, until orzo is tender and chicken is cooked through, 20 to 25 minutes.

6. Meanwhile, in a medium bowl, combine tomatoes, feta, olives, and dill; season with a pinch of salt and pepper.

7. Sprinkle some tomato mixture over skillet. Serve with lemon wedges and remaining tomato mixture alongside. *—LR*

LUCY SCHAEFFER. FOOD STYLIST: SPENCER RICHARDS.

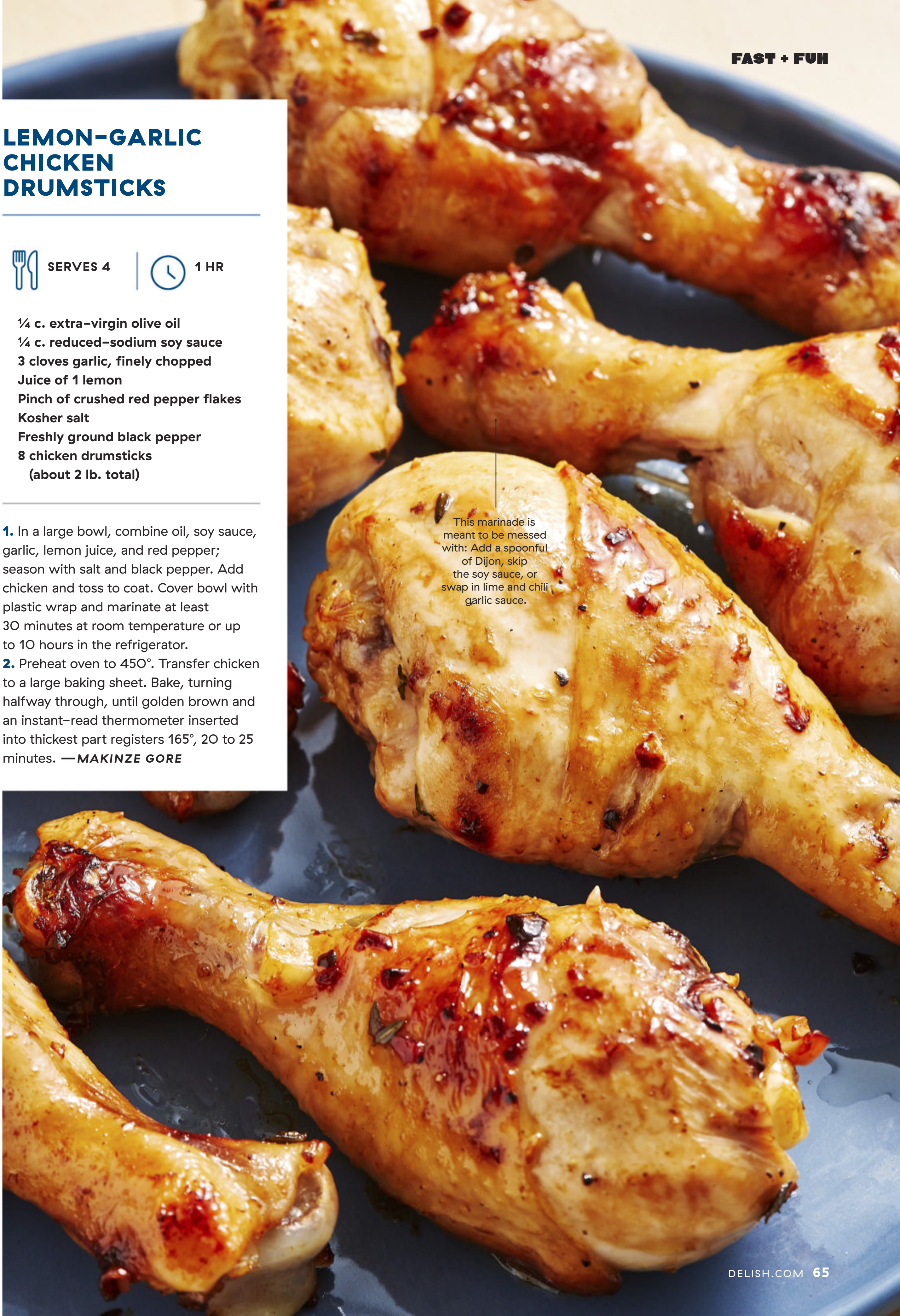
LEMON-GARLIC CHICKEN DRUMSTICKS

SERVES 4 | 1 HR

¼ c. extra-virgin olive oil
¼ c. reduced-sodium soy sauce
3 cloves garlic, finely chopped
Juice of 1 lemon
Pinch of crushed red pepper flakes
Kosher salt
Freshly ground black pepper
8 chicken drumsticks
(about 2 lb. total)

1. In a large bowl, combine oil, soy sauce, garlic, lemon juice, and red pepper; season with salt and black pepper. Add chicken and toss to coat. Cover bowl with plastic wrap and marinate at least 30 minutes at room temperature or up to 10 hours in the refrigerator.

2. Preheat oven to 450°. Transfer chicken to a large baking sheet. Bake, turning halfway through, until golden brown and an instant-read thermometer inserted into thickest part registers 165°, 20 to 25 minutes. —***MAKINZE GORE***



This marinade is meant to be messed with: Add a spoonful of Dijon, skip the soy sauce, or swap in lime and chili garlic sauce.

PARKER FEIERBACH.

NUGGETS OF FUN

Start with frozen chicken, end with unbelievable creations.

GARLICKY GINGER GLAZED CHICKEN NUGGETS

1. Bake 1 (1–lb.) bag **chicken nuggets** according to package directions.

2. Meanwhile, in a medium saucepan over medium heat, melt 1 tbsp. **unsalted butter.** Add 3 **cloves garlic, finely chopped**, and 1 tbsp. **finely chopped peeled ginger** and cook, stirring occasionally, until light golden and fragrant, about 2 minutes. Remove from heat and stir in ¼ c. **gochujang**, ¼ c. packed **light brown sugar**, 2 tbsp. **ketchup**, and 1 tbsp. **apple cider vinegar.** Bring to a boil and cook, stirring constantly, until slightly thickened, about 1 minute. Remove from heat, add chicken, and toss to coat.

3. Divide **cooked rice** among plates. Top with chicken mixture, **sliced scallions**, and **chopped unsalted roasted peanuts.** Serve with **ranch dressing** alongside.

—LAURA REGE

ERIK BERNSTEIN. FOOD STYLIST: MAKINZE GORE.

CHICKEN NUGGET PARM CASSEROLE

1. Preheat oven to 375° and grease an 11"-by-8" baking dish with **cooking spray.**
2. In a large bowl, toss ¾ lb. **cooked rigatoni** with 1 (24-oz.) jar **marinara sauce.** Layer half of pasta mixture in bottom of prepared dish. Arrange half of 1 (2-lb.) bag **frozen chicken nuggets** in a single layer over pasta. Dollop with half of 1 (24-oz.) jar **marinara sauce.** Sprinkle with 2 c. **shredded mozzarella** and 3 tbsp. **finely grated Parmesan.** Top with remaining pasta and 1 lb. nuggets.
3. Cover dish with foil and bake until warmed through, 40 to 45 minutes. Top with remaining marinara, 2 c. mozzarella, and 3 tbsp. Parmesan. Continue to bake until cheese is melted, 10 to 15 minutes. Top with **chopped fresh basil** and more Parmesan. **—*LR***

CRISPY BUFFALO CHICKEN NUGGET BURRITO

1. Bake 1 (1-lb.) bag **chicken nuggets** according to package directions.
2. In a large bowl, whisk 4 tbsp. **melted unsalted butter,** ¼ c. **hot sauce,** and 2 tbsp. **honey** until combined. Add chicken and toss to coat.
3. In the center of 1 burrito-size **flour tortilla,** layer 1 **romaine lettuce leaf, halved crosswise,** 1 oz. **crumbled blue cheese,** one-quarter of chicken mixture, and 1 tbsp. **ranch dressing.** Fold in 2 sides of tortilla, then tightly roll to seal. Repeat until you have 4 burritos.
4. In a large skillet over medium-high heat, melt 1 tbsp. unsalted butter. Add 2 burritos, seam side down, and cook, turning, until all sides are crisp and golden brown, about 4 minutes total. Transfer to a plate. Repeat with 1 tbsp. butter and remaining burritos.
5. Slice in half. Serve with more ranch dressing alongside, if desired. **—*LR***

CHAPTER

4

COPY THAT!

We cracked the code to your most-loved restaurant dishes so you can re-create them at home.

ANDREW BUI. FOOD STYLIST: BARRETT WASHBURNE.

CALIFORNIA PIZZA KITCHEN-INSPIRED BBQ CHICKEN PIZZA

P. 75

CHIPOTLE-INSPIRED CHICKEN

CHIPOTLE MEXICAN GRILL

SERVES 4

2 HR 35 MIN

½ red onion, coarsely chopped
1 chipotle chile in adobo, plus 2 tbsp. adobo sauce
2 cloves garlic, finely chopped
Juice of 1 lime
3 tbsp. neutral oil
1 tsp. dried oregano
½ tsp. ground cumin
Kosher salt
Freshly ground black pepper
1 lb. boneless, skinless chicken breasts

1. In a food processor, pulse onion, chile, adobo sauce, garlic, lime juice, oil, oregano, and cumin until smooth; season with salt and pepper.

2. Transfer marinade to a large resealable bag. Add chicken and rub marinade all over to coat. Marinate in the refrigerator at least 2 hours or up to overnight.

3. Prepare a grill for high heat; heat 5 minutes. Grill chicken, discarding marinade, until an instant-read thermometer inserted into thickest part registers 165°, about 8 minutes per side. Transfer to a cutting board and cut into pieces. —***MAKINZE GORE***

Turn this into the chain's famous burrito bowl by piling it on top of white rice, corn, black beans, salsa, and, yes, extra guac.

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

LOUISIANA KITCHEN
19 72
Popeyes

POPEYES-INSPIRED CHICKEN SANDWICH

SERVES 4 | 1 HR 30 MIN

BUTTERMILK BRINE

1 lb. boneless, skinless chicken breasts
2 c. full-fat buttermilk
3 tbsp. cayenne pepper sauce
2 tsp. freshly ground black pepper
2 tsp. garlic powder
1½ tsp. smoked paprika
1 tsp. onion powder

SPICY MAYO

½ c. mayonnaise
½ tsp. cayenne pepper
¼ tsp. garlic powder
¼ tsp. kosher salt
¼ tsp. onion powder

FLOUR DREDGE

½ c. cornstarch
½ c. self-rising flour
2 tsp. garlic powder
2 tsp. kosher salt
1½ tsp. smoked paprika
1 tsp. dried thyme
1 tsp. freshly ground black pepper
1 tsp. white pepper
¾ tsp. cayenne pepper
½ tsp. baking soda

BATTER

2 large egg whites
1 large egg
¼ c. cornstarch
¼ c. self-rising flour
¼ c. water

ASSEMBLY

7 c. shortening
4 brioche buns
Kosher dill pickle slices, for serving

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1. Buttermilk Brine: Pound chicken to ½" thick. Cut into 4 (4-oz.) pieces.

2. In a large bowl, stir buttermilk, pepper sauce, black pepper, garlic powder, paprika, and onion powder to combine. Reserve ½ c. brine for batter. Submerge chicken in remaining marinade, cover bowl, and refrigerate at least 1 hour or up to overnight.

3. Spicy Mayo: In a small bowl, combine mayonnaise, cayenne, garlic powder, salt, and onion powder. Cover and refrigerate until ready to use.

4. Flour Dredge: In a shallow dish, whisk cornstarch, flour, garlic powder, salt, paprika, thyme, black pepper, white pepper, cayenne, and baking soda.

5. Batter: In another shallow dish, whisk egg whites, egg, cornstarch, flour, water, and reserved ½ c. buttermilk brine. Add 3 to 4 tbsp. batter to flour dredge and mix with your fingertips.

6. Assembly: In a large, heavy pot fitted with a deep-fry thermometer, heat shortening over medium-high heat until thermometer registers 340°. Dip chicken into batter, then into flour dredge, tossing until chicken is coated.

7. Fry chicken, turning occasionally, until crust is golden brown and chicken is cooked through, 6 to 7 minutes. Transfer to paper towels.

8. Heat buns in the microwave until warmed through, about 10 seconds. Spread a layer of spicy mayo on cut sides. Place pickles on bottom bun. Top with chicken and close with top bun.

—***BROOKE CAISON***

ANDREW BUI.

BURGER KING–INSPIRED CHICKEN FRIES

SERVES 4

1 HR
30 MIN

CHICKEN FRIES

2 (8-oz.) chicken breasts, sliced against the grain into ¼"- to ½"-thick pieces
1½ c. plain bread crumbs
2 tsp. garlic powder
2 tsp. onion powder
1½ tsp. dried parsley
1½ tsp. dried thyme
1½ tsp. freshly ground black pepper
3 large eggs
¾ c. cornstarch
1 tbsp. granulated sugar
2 tsp. kosher salt
½ tsp. MSG (optional)
Vegetable oil, for frying (about 3 c.)

DIPPING SAUCE

½ c. mayonnaise
¼ c. BBQ sauce
¼ c. yellow mustard
1 tbsp. honey

1. Chicken Fries: Freeze chicken until frozen, at least 1 hour. In a shallow bowl, combine bread crumbs, garlic powder, onion powder, parsley, thyme, and pepper. In another shallow bowl, beat eggs to blend. In a third shallow bowl, place cornstarch.

2. In a medium bowl, combine chicken, sugar, salt, and MSG (if using). Toss chicken in cornstarch, then dredge in egg. Coat in bread crumb mixture, gently pressing to adhere.

3. Into a large, heavy pot fitted with a deep-fry thermometer, pour oil to a depth of 1" to 2". Heat over medium heat until thermometer registers 350°.

4. Working in batches, fry chicken, turning occasionally, until golden brown, 3 to 5 minutes. Transfer to paper towels.

5. Dipping Sauce: In a medium bowl, stir mayo, BBQ sauce, mustard, and honey.

6. Arrange chicken fries on a platter. Serve with sauce. —*FRANCESCA ZANI*

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

PANDA EXPRESS
CHINESE KITCHEN

PANDA EXPRESS–INSPIRED ORANGE CHICKEN

SERVES 4

35 MIN

- 2 large eggs
- ¼ c. all-purpose flour
- ½ c. plus 1 tbsp. cornstarch, divided
- Kosher salt
- Freshly ground black pepper
- 2 lb. boneless, skinless chicken breasts, cut into 1" pieces
- 1 tbsp. canola oil, plus more for frying (about 2 c.)
- 2 cloves garlic, finely chopped
- ½ tsp. crushed red pepper flakes
- ½ tsp. finely chopped peeled ginger
- ⅔ c. fresh orange juice
- Juice of ½ lemon
- 2 tbsp. hoisin sauce
- 2 tbsp. reduced-sodium soy sauce
- 2 tbsp. sweet chili sauce
- 1 tbsp. apple cider vinegar
- 1 tbsp. light brown sugar
- 2 tbsp. water
- 2 scallions, thinly sliced
- Cooked white rice, for serving

1. In a shallow bowl, beat eggs to blend. In another shallow bowl, mix flour and ½ c. cornstarch; season with salt and pepper. Coat chicken in egg, then toss in flour mixture, tapping any excess.

2. Into a large, heavy skillet, pour oil to a depth of ¼". Heat over medium-high heat until shimmering. Working in batches, fry chicken, turning occasionally, until golden brown and crispy, 4 to 5 minutes. Transfer to paper towels.

3. In a medium saucepan over medium heat, heat remaining 1 tbsp. oil. Cook garlic, red pepper, and ginger, stirring, until fragrant, about 2 minutes. Whisk in orange juice, lemon juice, hoisin sauce, soy sauce, chili sauce, vinegar, and brown sugar; bring to a simmer.

4. In a small bowl, whisk water and remaining 1 tbsp. cornstarch. Slowly whisk into sauce and simmer until sauce is syrupy, about 5 minutes.

5. Toss chicken with sauce and scallions. Serve over rice. —***RIAN HANDLER***

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

CALIFORNIA PIZZA KITCHEN-INSPIRED BBQ CHICKEN PIZZA

MAKES 2 | 45 MIN

1 tbsp. extra-virgin olive oil, plus more for brushing
½ lb. boneless, skinless chicken breasts, cut into 1" pieces
Kosher salt
Freshly ground black pepper
All-purpose flour, for surface
1 lb. pizza dough, room temperature, divided
2 tbsp. BBQ sauce, divided, plus more for drizzling
½ c. shredded cheddar, divided
½ c. shredded Fontina, divided
¼ red onion, thinly sliced, divided
Ranch dressing, for drizzling
Sliced fresh chives, for serving

1. Preheat oven to 500°. In a large skillet over medium-high heat, heat oil. Cook chicken, stirring occasionally, until golden brown and no longer pink, about 6 minutes per side; season with salt and pepper. Transfer to a plate.

2. Meanwhile, brush a heatproof skillet with oil. On a floured surface, roll out half of dough until circumference matches prepared skillet. Transfer dough to skillet.

3. Spread 1 tbsp. BBQ sauce over dough, leaving a ½" border. Top with half of cheddar, half of Fontina, half of chicken, and half of onion. Brush dough with oil; sprinkle with salt.

4. Bake pizza until crust is crispy and cheese is melted, 23 to 25 minutes.

5. Repeat with remaining dough, 1 tbsp. BBQ sauce, and remaining cheese, chicken, and onion. Drizzle pizzas with more BBQ sauce and ranch. Top with chives.

—LINDSAY FUNSTON

ANDREW BUI. FOOD STYLIST: BARRETT WASHBURNE.

THE CHEESECAKE FACTORY–INSPIRED CHICKEN MADEIRA

SERVES 4 | 30 MIN

- **Kosher salt**
- **1 bunch asparagus, trimmed**
- **2 large boneless, skinless chicken breasts (about 1 lb. total), each cut into 2 cutlets, pounded ½" thick**
- **Freshly ground black pepper**
- **4 tbsp. extra-virgin olive oil, divided**
- **½ medium yellow onion, chopped**
- **1 lb. white button or cremini mushrooms, sliced**
- **2 cloves garlic, finely chopped**
- **2 tbsp. all-purpose flour**
- **½ c. Madeira wine**
- **1 c. low-sodium beef broth**
- **2 tbsp. chopped fresh parsley, plus more for serving**
- **1 tbsp. fresh lemon juice**
- **1 c. shredded mozzarella**

1. Bring a large heatproof pot of water to a boil; season with 2 tbsp. salt. Cook asparagus until bright green and slightly tender, 3 to 4 minutes. Drain and transfer to a plate; set aside. Wipe out pot.

2. Season chicken on both sides with ½ tsp. salt and ¼ tsp. pepper. In same pot over medium-high heat, heat 2 tbsp. oil until shimmering. Cook chicken, turning, until golden brown and cooked through, 2 to 3 minutes per side. Transfer to another plate.

3. In same pot over medium-high heat, heat 1 tbsp. oil. Add onion; season with ½ tsp. salt. Cook, stirring frequently, until slightly softened, 4 to 5 minutes. Add mushrooms; season with ½ tsp. salt. Cook, stirring occasionally, until mushrooms soften and release most of their moisture, 5 to 7 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute more.

4. Add remaining 1 tbsp. oil, then add flour and stir to coat vegetables. Cook until flour is no longer raw, about 2 minutes. Add wine, scraping bottom of skillet. Cook, stirring occasionally, until warmed through, about 30 seconds. Add broth and reduce heat to medium. Cook, stirring frequently, until sauce thickens. Add parsley and lemon juice; season with salt and pepper.

5. Preheat broiler to high. Return chicken and any accumulated juices to pot and turn to coat. Add reserved asparagus. Sprinkle with mozzarella. Broil until cheese is melted and golden in spots, about 2 minutes. Top with parsley.

—***LAURA MANZANO***

The Cheesecake Factory

ANDREW BUI.

PANERA BREAD-INSPIRED FRONTEGA CHICKEN PANINI

MAKES 2 | 25 MIN

½ c. mayonnaise
1 chipotle chile in adobo, finely chopped, plus 2 tsp. adobo sauce
Kosher salt
Freshly ground black pepper
1½ c. shredded rotisserie chicken breast
2 (4"-by-4") slices focaccia, halved horizontally
¼ c. fresh basil leaves
4 oz. mozzarella, room temperature, sliced ¼" thick
1 vine-ripened tomato, sliced ¼" thick
½ red onion, thinly sliced
1 tsp. (or more) extra-virgin olive oil

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1. In a small bowl, stir mayonnaise, chile, adobo sauce, ¼ tsp. salt, and ⅛ tsp. pepper to combine.

2. Place chicken in a medium heatproof bowl. Cover and microwave in 15-second increments, stirring between each, until warmed through, about 1 minute total.

3. Lay focaccia bottoms on a clean surface. Spread 2 tbsp. chipotle mayo over each; top with basil. Arrange chicken over; season with pepper. Top each with 2 slices mozzarella and 2 slices tomato; season with salt and pepper. Top with onion. Spread about 2 tbsp. chipotle mayo onto cut sides of each focaccia top and close sandwiches.

4. Heat a panini press. Brush with oil. Working in batches if needed, place sandwiches in panini press (don't have one? Use a pan! See tip, left).

5. Cook sandwiches until focaccia is crisp and golden brown on both sides and cheese is melted, 3 to 4 minutes. Serve hot. —***TAYLOR ANN SPENCER***

No panini press? Cook sandwich in a large heavy pan over medium heat, topped with *another* pan for the first few minutes to guarantee it gets nice and crispy.

LUCY SCHAEFFER. FOOD STYLIST: SPENCER RICHARDS.

You Gotta Try This!

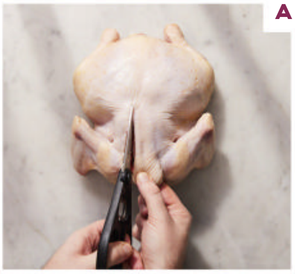
What do you make a murderer for dinner? Victoria Pedretti's Love executes the perfect chicken for Penn Badgley's Joe.

DANGEROUSLY GOOD CHICKEN

Our food editor **Brooke Caison** is just as obsessed with the thriller *You* as the rest of the world, so she dared to re-create the series' killer recipe at home.

There's an episode in Season 2 of the dark, soapy Netflix thriller *You* when Love, a line cook, takes her love interest (and serial killer) Joe on a food tour of LA in search of "the perfect bite." After a night of disappointing food, she decides to cook for him herself. Driven by the notion that "you can tell everything about a cook based on their roast chicken" (which, OK, is kind of true!), Love serves a flawless bird.

Ever since watching, I've wondered if Love's chicken truly was the perfect bite, and with a new season out for our binge-watching pleasure, I had to find out for myself. I rewatched the 30-second cooking scene 15 times, pausing to study her every move. The key is the spatchcock technique: Removing the spine and flattening the chicken sounds a little scary, but it allows all of the parts to cook in the same amount of time, resulting in juicy breast meat and fully cooked legs and thighs. With the crispy potatoes, glazed carrots, and tangy-sweet balsamic reduction, the dish truly was perfect. I promise it'll slay at your next dinner party.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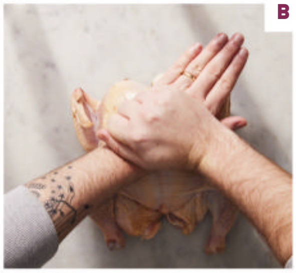
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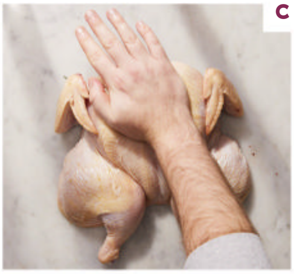
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E

F

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

THE PERFECT BITE

SERVES 4

1 HR
30 MIN

1½ lb. tricolor fingerling potatoes
4 tbsp. extra-virgin olive oil, divided
Kosher salt
1 tbsp. chopped fresh parsley
1 tbsp. chopped fresh rosemary
1 tbsp. chopped fresh thyme
10 tbsp. unsalted butter, divided
3 heads garlic, plus 4 cloves, grated
1 (3½- to 4-lb.) whole chicken
Freshly ground black pepper
¼ tsp. sweet paprika
2 lemons, sliced
1 lb. whole baby French carrots
1 c. low-sodium chicken broth
2 tbsp. granulated sugar
1 c. balsamic vinegar

1. Halve potatoes lengthwise. In a large pot, cover potatoes with water. Bring to a boil over high heat and cook 10 minutes. Drain, transfer to a baking sheet, and toss with 2 tbsp. oil and ½ tsp. salt.

2. Arrange racks in upper and lower thirds of oven; preheat to 450°. In a small bowl, combine parsley, rosemary, thyme, 6 tbsp. butter, grated garlic, and 1 tsp. salt.

3. Rinse chicken under cold water. Arrange breast side down on a cutting board and pat dry. Using kitchen shears, cut along both sides of spine and remove spine (**A**). Turn chicken breast side up. Press into center of breast with your palm until breastbone cracks and bird is laying flat (**B, C**). Pat dry again. Place chicken breast side up on a parchment-lined baking sheet; season with salt and pepper (**D**). Lift skin around base of breast and legs. Using a butter knife, spread half of butter mixture beneath skin. Rub remaining butter mixture on surface of chicken. Sprinkle with paprika (**E**). Slice garlic heads in half horizontally; arrange around chicken along with lemon slices. Drizzle with remaining 2 tbsp. oil (**F**).

4. Roast chicken on top rack, rotating pan halfway through, until an instant-read thermometer inserted into thickest part registers 165°, about 55 minutes. Roast potatoes on bottom rack, flipping halfway through, until crispy, about 50 minutes.

5. Peel carrots; remove tops. In a large skillet over medium heat, melt remaining 4 tbsp. butter. Cook carrots until softened, about 3 minutes. Stir in broth, sugar, and ½ tsp. salt. Cover and cook 5 minutes. Uncover and continue to cook, stirring, until liquid thickens and carrots are cooked through, about 3 minutes more.

6. In a small saucepan over medium-high heat, bring vinegar to a boil and cook until reduced to ¼ c., about 7 minutes.

7. Let chicken rest 10 minutes. Carve and serve with potatoes, carrots, and balsamic reduction alongside. —***BROOKE CAISON***

CHAPTER

5

GRiLL TiME

New family go-tos that will keep your backyard fired up all season long.

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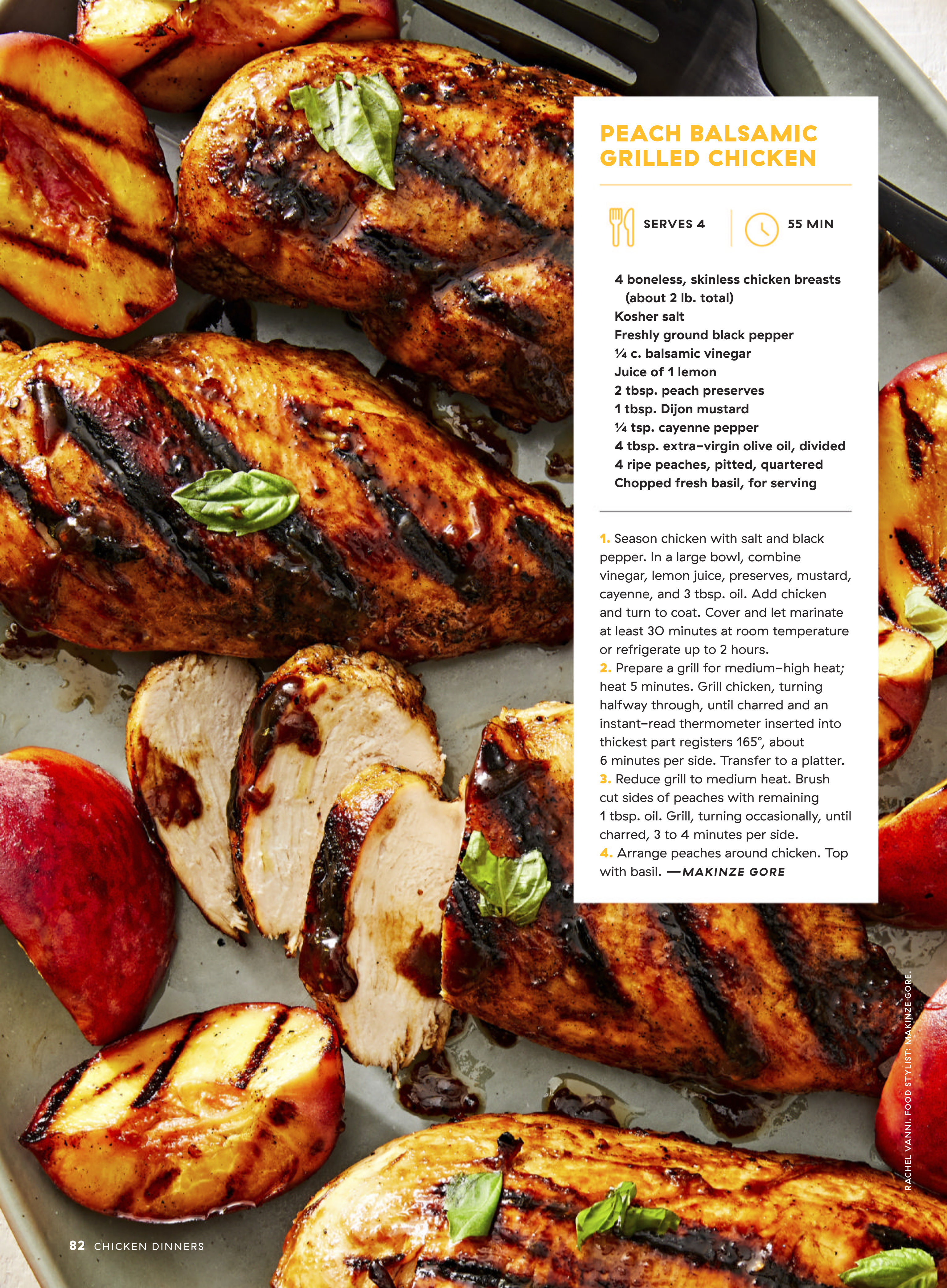
P. 87

ANDREW BUI. FOOD STYLIST: BARRETT WASHBURNE.



PEACH BALSAMIC GRILLED CHICKEN

SERVES 4 | 55 MIN

- 4 boneless, skinless chicken breasts (about 2 lb. total)
- Kosher salt
- Freshly ground black pepper
- ¼ c. balsamic vinegar
- Juice of 1 lemon
- 2 tbsp. peach preserves
- 1 tbsp. Dijon mustard
- ¼ tsp. cayenne pepper
- 4 tbsp. extra-virgin olive oil, divided
- 4 ripe peaches, pitted, quartered
- Chopped fresh basil, for serving

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1. Season chicken with salt and black pepper. In a large bowl, combine vinegar, lemon juice, preserves, mustard, cayenne, and 3 tbsp. oil. Add chicken and turn to coat. Cover and let marinate at least 30 minutes at room temperature or refrigerate up to 2 hours.
2. Prepare a grill for medium-high heat; heat 5 minutes. Grill chicken, turning halfway through, until charred and an instant-read thermometer inserted into thickest part registers 165°, about 6 minutes per side. Transfer to a platter.
3. Reduce grill to medium heat. Brush cut sides of peaches with remaining 1 tbsp. oil. Grill, turning occasionally, until charred, 3 to 4 minutes per side.
4. Arrange peaches around chicken. Top with basil. —***MAKINZE GORE***

RACHEL VANNI. FOOD STYLIST: MAKINZE GORE.

CHICKEN SATAY

SERVES 4

1 HR 10 MIN

CHICKEN

1 stalk lemongrass, tough outer layer removed, smashed, chopped into 1" pieces
⅓ c. unsweetened coconut milk
1½ lb. boneless, skinless chicken thighs, cut into 1" pieces
1 tsp. ground turmeric
1 shallot, chopped
2 cloves garlic, chopped
2 tbsp. fish sauce
2 tbsp. fresh lime juice
2 tbsp. packed light brown sugar
1 tbsp. plus 1½ tsp. chili paste
1 tbsp. chopped peeled ginger

PEANUT SAUCE & ASSEMBLY

½ c. smooth peanut butter
¼ c. boiling water
1 clove garlic, finely grated
1 tbsp. reduced-sodium soy sauce
1 tsp. finely grated lime zest
1 tbsp. fresh lime juice
1 tbsp. grated peeled ginger
Chopped peanuts and chopped fresh cilantro, for serving

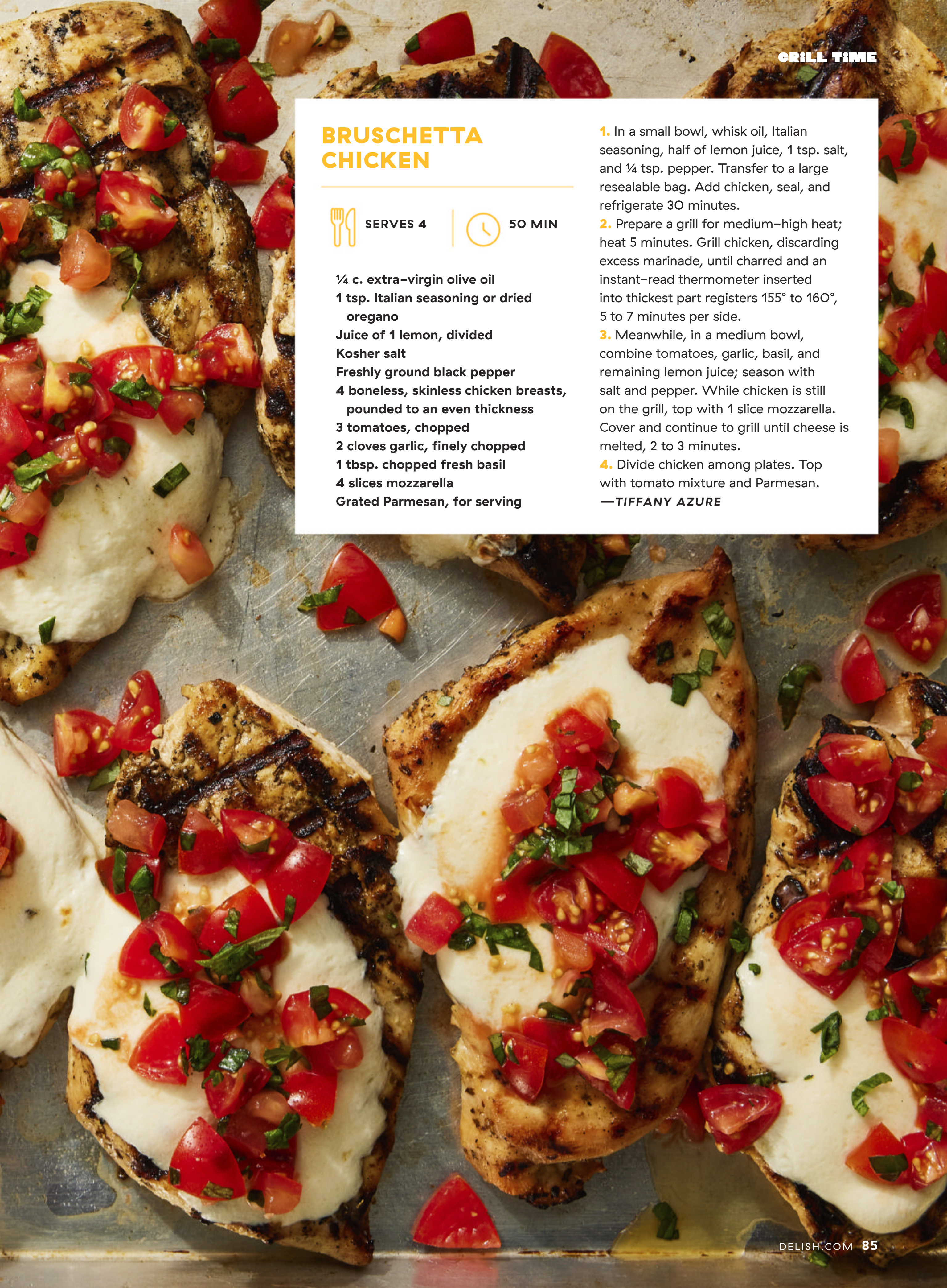
1. **Chicken:** Soak bamboo skewers in cold water at least 30 minutes. In a small saucepan over medium heat, combine lemongrass and milk. Bring to a boil, then let cool 10 minutes. Strain; reserve lemongrass pieces.
2. In a medium bowl, toss chicken and turmeric to coat.
3. In a food processor, blend strained milk, shallot, garlic, fish sauce, lime juice, brown sugar, chili paste, and ginger until smooth. Set aside ¼ c. marinade for the sauce.
4. Pour remaining marinade and reserved lemongrass into bowl with chicken and toss to coat. Let sit at room temperature at least 30 minutes or cover and refrigerate up to 2 hours.
5. **Peanut Sauce & Assembly:** In a medium heatproof bowl, whisk peanut butter, water, garlic, soy sauce, lime zest, lime juice, ginger, and reserved ¼ c. marinade until smooth.
6. Prepare a grill for medium-high heat; heat 5 minutes. Remove chicken from marinade and spear 3 pieces onto each skewer. Grill, turning once, until chicken is cooked through and slightly charred, 3 to 4 minutes per side.
7. Transfer chicken to a platter. Sprinkle with peanuts and cilantro. Serve with peanut sauce alongside.

—JUNE XIE

PARKER FEIERBACH

Upgrade the classic tomato–garlic topping with Kalamata olives, sliced avocado, or balsamic glaze.

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.



BRUSCHETTA CHICKEN

SERVES 4 | 50 MIN

¼ c. extra-virgin olive oil
1 tsp. Italian seasoning or dried oregano
Juice of 1 lemon, divided
Kosher salt
Freshly ground black pepper
4 boneless, skinless chicken breasts, pounded to an even thickness
3 tomatoes, chopped
2 cloves garlic, finely chopped
1 tbsp. chopped fresh basil
4 slices mozzarella
Grated Parmesan, for serving

1. In a small bowl, whisk oil, Italian seasoning, half of lemon juice, 1 tsp. salt, and ¼ tsp. pepper. Transfer to a large resealable bag. Add chicken, seal, and refrigerate 30 minutes.
2. Prepare a grill for medium-high heat; heat 5 minutes. Grill chicken, discarding excess marinade, until charred and an instant-read thermometer inserted into thickest part registers 155° to 160°, 5 to 7 minutes per side.
3. Meanwhile, in a medium bowl, combine tomatoes, garlic, basil, and remaining lemon juice; season with salt and pepper. While chicken is still on the grill, top with 1 slice mozzarella. Cover and continue to grill until cheese is melted, 2 to 3 minutes.
4. Divide chicken among plates. Top with tomato mixture and Parmesan.

—TIFFANY AZURE

SPICY COCONUT GRILLED CHICKEN

SERVES 4 TO 6

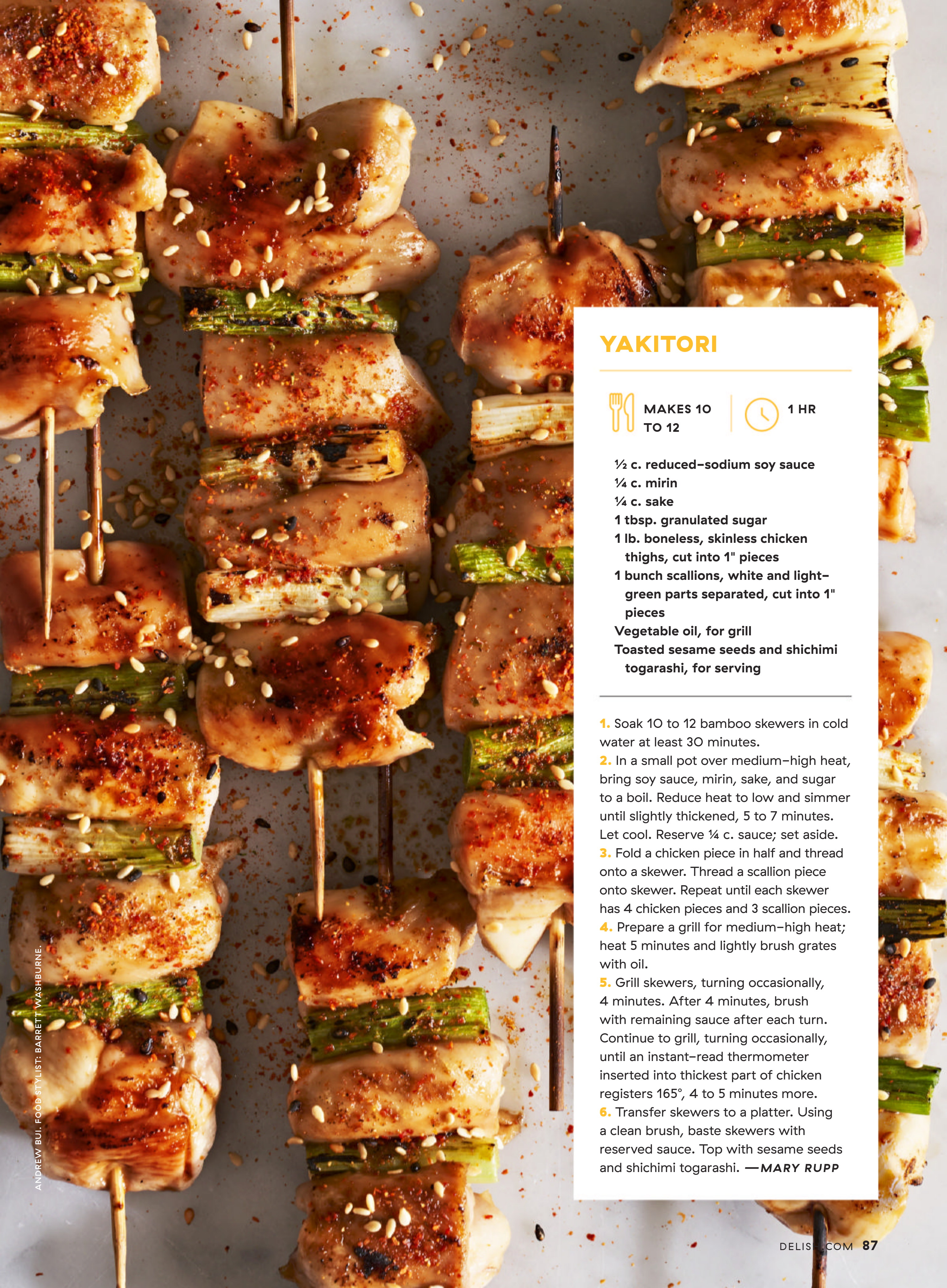
50 MIN

1 c. canned unsweetened whole coconut milk
¾ c. pineapple juice
¼ c. chili-garlic sauce
¼ c. fresh lime juice
¼ c. packed light brown sugar
3 cloves garlic, finely chopped
2 tbsp. reduced-sodium soy sauce
1 tbsp. finely grated peeled ginger
2 lb. boneless, skinless chicken thighs (about 8 small)
Kosher salt
Vegetable oil, for grill
1 pineapple, sliced into rounds
¼ c. packed fresh cilantro leaves

1. In a large bowl, whisk milk, pineapple juice, chili-garlic sauce, lime juice, brown sugar, garlic, soy sauce, and ginger to combine. Add chicken and toss to coat. Cover and refrigerate at least 20 minutes or up to 4 hours.
2. Remove chicken from marinade, letting excess drip back into bowl, and transfer to a baking sheet; season chicken with ¾ tsp. salt. Reserve marinade.
3. Prepare a grill for medium-high heat; heat 5 minutes and lightly brush grates with oil.
4. Meanwhile, transfer marinade to a medium saucepan and bring to a boil. Cook, stirring occasionally, until thickened, about 5 minutes. Remove from heat.
5. Grill chicken and pineapple, turning once, until chicken is lightly charred and an instant-read thermometer inserted into thickest part registers 165° and pineapple is tender and lightly charred, 8 to 10 minutes.
6. Transfer pineapple and chicken to a platter, drizzle with sauce, and sprinkle with cilantro.

—LAURA REGE

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.



ANDREW BUI. FOOD STYLIST: BARRETT WASHBURNE.

YAKITORI

MAKES 10 TO 12

1 HR

½ c. reduced-sodium soy sauce
¼ c. mirin
¼ c. sake
1 tbsp. granulated sugar
1 lb. boneless, skinless chicken thighs, cut into 1" pieces
1 bunch scallions, white and light-green parts separated, cut into 1" pieces
Vegetable oil, for grill
Toasted sesame seeds and shichimi togarashi, for serving

1. Soak 10 to 12 bamboo skewers in cold water at least 30 minutes.
2. In a small pot over medium-high heat, bring soy sauce, mirin, sake, and sugar to a boil. Reduce heat to low and simmer until slightly thickened, 5 to 7 minutes. Let cool. Reserve ¼ c. sauce; set aside.
3. Fold a chicken piece in half and thread onto a skewer. Thread a scallion piece onto skewer. Repeat until each skewer has 4 chicken pieces and 3 scallion pieces.
4. Prepare a grill for medium-high heat; heat 5 minutes and lightly brush grates with oil.
5. Grill skewers, turning occasionally, 4 minutes. After 4 minutes, brush with remaining sauce after each turn. Continue to grill, turning occasionally, until an instant-read thermometer inserted into thickest part of chicken registers 165°, 4 to 5 minutes more.
6. Transfer skewers to a platter. Using a clean brush, baste skewers with reserved sauce. Top with sesame seeds and shichimi togarashi. —***MARY RUPP***

GRILLED CHICKEN STREET TACOS

SERVES 4 TO 6

40 MIN

CHICKEN

- 3 cloves garlic, finely chopped
- 2 tbsp. fresh lime juice
- 2 tbsp. vegetable oil
- 1 tbsp. sweet paprika
- 2 tsp. cornstarch
- 2 tsp. dried oregano
- 1½ tsp. ground cumin
- Kosher salt
- 2 lb. boneless, skinless chicken thighs

CREMA & ASSEMBLY

- Vegetable oil, for grill
- ¾ c. sour cream
- ½ c. packed fresh cilantro leaves, coarsely chopped, plus more finely chopped leaves for serving
- 1 clove garlic, finely chopped
- 1 tsp. finely grated lime zest
- 1 tsp. fresh lime juice
- Kosher salt
- 24 (4½") corn tortillas
- ½ c. finely chopped white onion
- Sliced radishes and lime wedges, for serving

1. **Chicken:** In a large bowl, whisk garlic, lime juice, oil, paprika, cornstarch, oregano, cumin, and 1½ tsp. salt. Add chicken and toss to coat. Let marinate at least 15 minutes at room temperature or cover and refrigerate up to 4 hours.
2. **Crema & Assembly:** Prepare a grill for medium-high heat; heat 5 minutes and lightly brush grates with oil.
3. In a food processor, pulse sour cream, cilantro, garlic, lime zest, lime juice, and ½ tsp. salt until cilantro is very finely chopped (mixture will turn light green).
4. Remove chicken from marinade and grill, turning once, until an instant-read thermometer inserted into thickest part registers 165°, 8 to 10 minutes. Transfer to a cutting board and let rest 5 minutes.
5. Meanwhile, grill tortillas, turning halfway through, until charred in spots and pliable, about 20 seconds. Wrap tortillas in a kitchen towel to keep warm.
6. Finely chop chicken. Stack 2 tortillas and fill with chicken. Drizzle with crema. Top with onion, radishes, and cilantro. Serve with lime wedges alongside. —*LR*

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

HARISSA CHICKEN

SERVES 4 | 1 HR

½ c. harissa
6 tbsp. fresh lemon juice
1 tbsp. extra-virgin olive oil, plus more for grill
1½ tsp. ground cumin
1½ tsp. kosher salt
1½ tsp. smoked paprika
1 tsp. ground coriander
2 lb. boneless, skinless chicken thighs
2 tbsp. fresh cilantro leaves, coarsely chopped
1 lemon, cut into wedges

1. In a large bowl, stir harissa, lemon juice, oil, cumin, salt, paprika, and coriander. Pour ⅓ c. marinade into another container; set aside for grilling. Add chicken to remaining marinade and toss to coat. Cover and refrigerate at least 45 minutes or up to 2 hours.
2. Prepare a grill for medium-high heat; heat 5 minutes and lightly brush grates with oil.
3. Remove chicken from marinade and grill, turning once and brushing with reserved ⅓ c. marinade, until cooked through and an instant-read thermometer inserted into thickest part registers 165°, 8 to 10 minutes (these thighs are very forgiving; you can continue to grill until more fat renders and thermometer registers 175° to 180°, if desired).
4. Transfer chicken to a platter and sprinkle with cilantro. Serve with lemon wedges alongside.

—*TAYLOR ANN SPENCER*

We go through a jar of harissa, the Tunisian hot chile pepper paste, fast. Smear it on a burger, toss it with vegetables, or dollop onto eggs.

ERIK BERNSTEIN. FOOD STYLIST: BROOKE CAISON.

PACK IT UP!

Keep it mess- and stress-free with these fun foil pack combos.

ANDREW BUI. FOOD STYLIST: ERIKA JOYCE.

CHICKEN FAJITA FOIL PACKS

SERVES 4 | 40 MIN

1 tbsp. chili powder
2 tsp. sweet paprika
1¼ tsp. kosher salt
1 tsp. dried oregano
¾ tsp. garlic powder
¾ tsp. granulated sugar
¾ tsp. ground cumin
Cooking spray
1 lb. Yukon Gold potatoes, scrubbed, sliced into ¼"-thick half-moons
4 medium red and green bell peppers, seeds and ribs removed, thinly sliced
1 medium red onion, thinly sliced
1½ lb. boneless, skinless chicken thighs, cut into 1" to 2" chunks
4 tbsp. unsalted butter
Warm flour tortillas, shredded cheddar, sliced avocado, fresh cilantro leaves, and lime wedges, for serving

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1. Prepare a grill for medium-high heat; heat 5 minutes.
2. In a medium bowl, combine chili powder, paprika, salt, oregano, garlic powder, sugar, and cumin.
3. Arrange 4 (16"-by-12") sheets of foil on a flat surface. Spray foil with cooking spray. Divide potatoes among sheets. Top with bell peppers and onion. Sprinkle each with about 1 tsp. spice mixture.
4. Toss chicken in remaining spice mixture and divide among sheets. Top each with butter. Fold and seal edges of sheets to create a packet.
5. Grill covered, rotating packets halfway through, until chicken is cooked through and vegetables are tender, 18 to 22 minutes.
6. Carefully open packets. Serve with tortillas, cheese, avocado, cilantro, and lime wedges. —***LAURA REGE***

HONEY MUSTARD CHICKEN FOIL PACKS

SERVES 4

35 MIN

4 tbsp. extra-virgin olive oil, divided
1 medium shallot, finely chopped
2 cloves garlic, finely chopped
½ c. whole-grain mustard
¼ c. honey
2 tbsp. Dijon mustard
1 tsp. sweet paprika
¼ tsp. crushed red pepper flakes
3 medium zucchini (about 1¼ lb. total), thinly sliced
1 c. halved grape tomatoes
Kosher salt
Freshly ground black pepper
4 (8-oz.) boneless, skinless chicken breasts
Chopped fresh parsley, for serving

1. Prepare a grill for medium-high heat; heat 5 minutes.
2. In a small saucepan over medium heat, heat 2 tbsp. oil. Add shallot and garlic; cook, stirring, until translucent and fragrant, about 2 minutes. Add whole-grain mustard, honey, Dijon mustard, paprika, and red pepper; stir to combine. Bring to a boil, then cook over medium heat, stirring frequently, until thickened and slightly darkened in color, about 2 minutes. Let cool slightly.
3. In a medium bowl, toss zucchini, tomatoes, ½ tsp. salt, ¼ tsp. black pepper, and remaining 2 tbsp. oil. Season chicken with 1½ tsp. salt and ½ tsp. black pepper.
4. Arrange 4 (16"-by-12") sheets of foil on a flat surface. Pull up sides to form a shallow boat. Divide zucchini mixture among packets. Nestle 1 chicken breast next to vegetables. Spread mustard mixture over chicken. Tightly fold foil packets to seal.
5. Grill, covered and rotating packets halfway through, until an instant-read thermometer inserted into thickest part of chicken registers 165°, 18 to 20 minutes.
6. Carefully open packets. Top with parsley. —*LR*

CAPRESE CHICKEN FOIL PACKS

SERVES 4 | 30 MIN

4 (8-oz.) boneless, skinless chicken breasts
Kosher salt
Freshly ground black pepper
4 c. grape or cherry tomatoes, halved
4 tsp. extra-virgin olive oil
½ c. homemade or store-bought pesto
8 oz. mozzarella, thinly sliced
Balsamic glaze, for drizzling
¼ c. packed fresh basil leaves, torn

1. Prepare a grill for medium-high heat; heat 5 minutes.
2. Season chicken with 1½ tsp. salt and ½ tsp. pepper. Arrange 4 (16"-by-12") sheets of foil on a flat surface. Pull up sides to form a shallow boat. Divide tomatoes among packets. Drizzle each with 1 tsp. oil; season with ¼ tsp. salt and a few grinds of pepper.
3. Place 1 chicken breast into each packet. Spread pesto over chicken. Arrange mozzarella over pesto. Tightly fold foil packets to seal, leaving some room between foil and cheese.
4. Grill, covered and rotating packets halfway through, until an instant-read thermometer inserted into thickest part of chicken registers 165°, 18 to 20 minutes.
5. Carefully open packets. Drizzle with balsamic glaze, then top with basil. *—LR*

ERIK BERNSTEIN. FOOD STYLIST: SPENCER RICHARDS.

FROM JAMAICA, WITH LOVE

Delish food director **Robert Seixas** heads back to his "home away from home" to discover the secrets of real-deal jerk chicken.

Rob hits up the jerk stand Best in the West in Negril, Jamaica, to do some very important research before perfecting his own recipe.

CHICKEN BAR
T in the WEST
KTAIL BAR &
K CHICKE
PINA COLADA RUM PUNCH
AM ROAST FIS
OBSTER

THE ORIGIN STORY of jerk is one of preservation. Before European conquest, slavery, and, finally emancipation, the indigenous people of Jamaica, the Taíno, perfected the art of jerk. It's a fitting metaphor for survival and an implicit slap in the face to their colonizers: We will survive, and thrive, no matter what you do to us. The Taíno passed along their jerk-making skills to their sisters and brothers in resistance, enslaved Africans.

But what is jerk? It's a way to preserve meat, a marinade, and a cooking method, as Jamaicans will tell you. (They are also quite confident in their own version of jerk and are quick to let you know that so and so's is the best. My Jamaican immigrant parents looked down upon adding onions, for example.)

A recent trip back to my second "home" meant relaxation—and a scouting trip to find the perfect version. I landed on the jerk stand Best in the West, which locals insist is Number One. One of the pitmasters shared some pointers. Notably: There MUST be soy sauce (we thank 19th-century Chinese immigrants to the island for this contribution). Also no onions, and not too many Scotch bonnet peppers (which could detonate on the palate like an atom bomb). And most importantly, you have to babysit and coddle it while it cooks: low-to-medium heat, flipping and basting every now and then.

My jerk chicken delivers a subtle kick from the peppers; woodsy warmth from the nutmeg, cloves, and allspice; savoriness from soy sauce; grassy freshness from scallions. And no onions. ***—ROBERT SEIXAS***

JERK CHICKEN

SERVES 4 | **14 HR**

4 Scotch bonnet peppers or habanero chiles, seeded
1 bunch scallions, roughly chopped, plus more sliced for serving
12 cloves garlic, peeled
1 (2") piece ginger, peeled
¼ c. dark brown sugar
¼ c. pineapple juice (optional)
Juice of 2 limes
12 sprigs thyme
12 allspice berries or 2 tsp. ground allspice
3 bay leaves
2 tsp. ground nutmeg
1½ tsp. kosher salt
1 tsp. black peppercorns
1 tsp. ground cloves
¼ c. reduced-sodium soy sauce, plus 2 tbsp. for sauce (optional)
4 lb. boneless or bone-in, skin-on chicken pieces
¼ c. ketchup (optional)
Neutral oil, for grill
Lime wedges, for serving

1. In a blender, puree Scotch bonnet peppers, scallions, garlic, ginger, brown sugar, pineapple juice (if using), lime juice, thyme, allspice, bay leaves, nutmeg, salt, peppercorns, cloves, and ¼ c. soy sauce until smooth. Reserve ½ c. marinade; refrigerate until ready to serve. Transfer remaining marinade to a large bowl. Add chicken; toss to coat, making sure to rub marinade under skin. Cover and refrigerate at least overnight or up to 12 hours.
2. In a small bowl, stir ketchup and remaining 2 tbsp. soy sauce (if using).
3. Prepare a grill for high heat; heat 5 minutes. Using tongs and a paper towel, dip paper towel into oil and lightly brush grates. After 30 seconds, brush with oil again.
4. Reduce heat to low and grill chicken skin side down, covered, until golden brown and lightly charred, 10 to 12 minutes. Flip chicken, cover, and continue to grill until lightly charred, about 3 minutes more. Flip chicken skin side up and brush with ketchup-soy basting sauce (if using). Cover and continue to grill until an instant-read thermometer inserted into thickest part of chicken registers 165°, about 3 minutes more (white meat and boneless meat will cook at a faster rate).
5. Transfer chicken to a platter. Top with scallions. Serve with reserved marinade and lime wedges alongside.

—RS

RACHEL VANNI. FOOD STYLIST: BROOKE CAISON.

Jamaicans are known for putting jerk sauce on everything. Slather it on pork, fish, tofu, or vegetables for extra flavor.

NASHViLLE HOT CHiCKEN DiP

We turn the Southern favorite into a party app.

This dip is spicy! If you want to mellow the intense heat, start with 1 tsp. cayenne.

MAKE IT

Preheat oven to 375°. In a large bowl, combine 8 oz. **cream cheese**, softened, 1¾ c. **shredded mozzarella**, ⅓ c. **mayonnaise**, ⅓ c. **sour cream**, 2 **scallions**, thinly sliced, 2 tbsp. **hot sauce**, 1 tbsp. **cayenne pepper**, 2 tsp. **brown sugar**, 2 tsp. **paprika**, and 1 tsp. **garlic powder**; season with **kosher salt.** Gently fold in 12 oz. **cooked, breaded, cubed chicken**, reserving ¼ c. for topping. Transfer dip to a medium baking dish. Top with ¼ c. **shredded mozzarella.** Pile reserved chicken in the center. Bake dip until bubbly and slightly golden, 25 to 30 minutes. Top with **sliced scallions** and **pickle chips.**

—LENA ABRAHAM

ANDREW BUI. FOOD STYLIST: BARRETT WASHBURNE.

McCormick
NO CORN SYRUP • GLUTEN FREE
NON GMO
McCormick
ALL NATURAL
PURE
Vanilla
EXTRACT
MADE WITH
MADAGASCAR VANILLA BEANS

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CUPCAKES?
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for Bunny Butt Cupcakes.

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*Compared to a standard 13-gallon Glad Kitchen Bag.